

THE NATIONAL PROVISIONER

JUNE 7 • 1947

Leading Publication in the Meat Packing and Allied Industries Since 1891



WET SURFACE MAINTENANCE PROBLEMS

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint.

Damp-Tex Enamel penetrates moisture and sticks

to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. Resists corrosive gases and oxidation. Does not taint food or cause it to taste.



NO LOST TIME OR PRODUCTION

When you paint with Damp-Tex, on wet or dry surfaces, there is no loss of time or production due to moisture or wet surfaces. That is why Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smokehouses, killing floors or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.



MONEY BACK GUARANTEE

If after following simple directions the buyer finds any shipment of Damp-Tex does not do all we claim for it, notify us and we will give shipping instructions for the balance and cancel the charge for the amount used, or, if already paid for, will refund the money.

SEND A TRIAL ORDER TODAY

Order one or more gallons of Damp-Tex Enamel and Damp-Tex Enamel Undercoater and we will ship at no risk to you with full instructions for satisfactory results. Damp-Tex, pre-treated at the factory against bacterial and fungus growth, may be had at an additional cost of 10c per gallon.



FUNGUS TEST

Painted Damp-Tex will resist mold or mildew on surfaces painted with it.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.

STEELCOTE MANUFACTURING CO.

1418 GRATIOT AT THERESA

ST. LOUIS 3, MISSOURI

INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

Quality
... in equipment

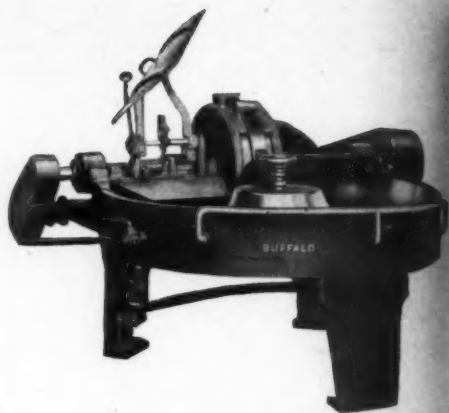
Quality
... in product

... two essential factors
for better business

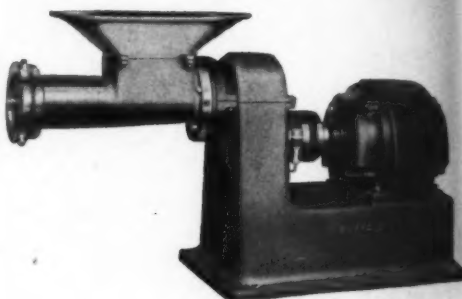
Sausage makers are proud of their product—and they are sound businessmen, too. They plan carefully for future business. They know their methods—and they also know their competition. To compete successfully they must watch quality.

BUFFALO QUALITY cutters, grinders and mixers are "specialized" equipment. Each does a necessary individual operation—and does it at highest efficiency and lowest operating costs. You know and we know that there is no short cut to highest standards.

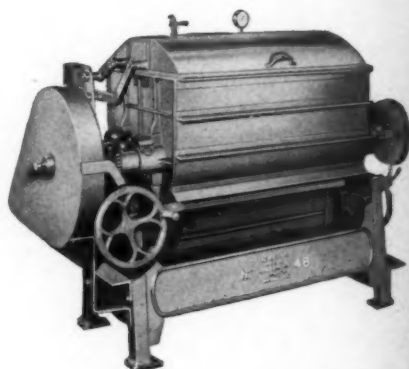
A Buffalo representative will be glad to give you complete details in a personal call—or we invite you to write for catalogs describing Buffalo Quality Machines.



Buffalo Self-Emptying Silent Cutters—Available in 200, 350, 600 and 800 lbs. capacities.



Buffalo Grinders—Six models—1,000 to 15,000 lbs. per hour capacity.



Buffalo Vacuum Mixers—Seven models—75 to 2,000 lbs. maximum mixing load.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

For over 75 years Manufacturers of a complete line of Quality Sausage Making Machinery

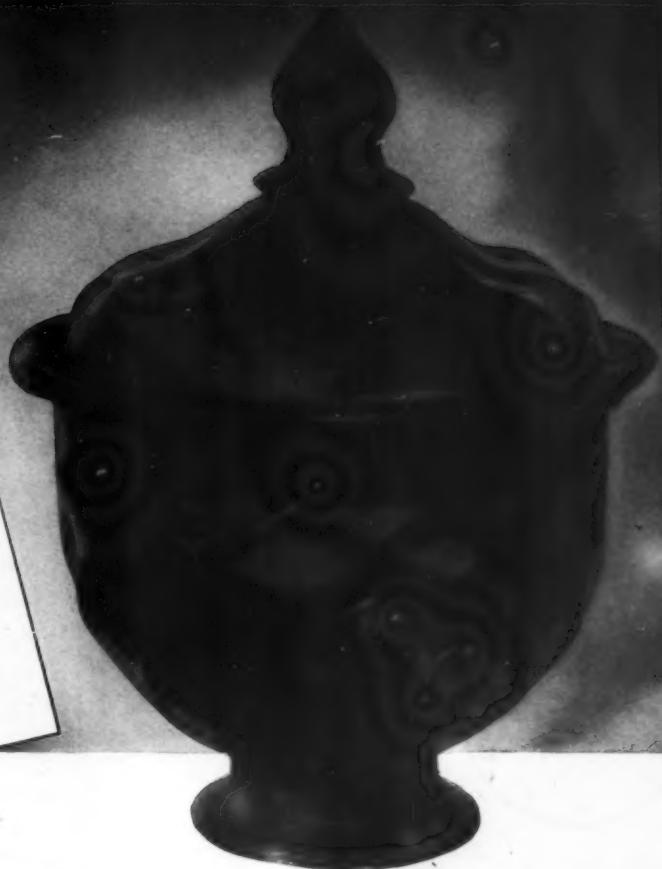
Sales and Service Offices in Principal Cities

Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**

Nature's Gift
FASHIONED
TO SERVE



Stiegel type sugar bowl of blue flint molded glass showing a large diamond pattern. Courtesy of the Metropolitan Museum of Art.

QUITE BY ACCIDENT . . . through the effect of the heat of an ancient campfire on natural sand . . . man discovered glass. But it took years of experimenting to find a way to put the resulting transparent substance to practical use.

Not a pioneer in the art of glassmaking, but certainly a master of his craft, was Henry William Stiegel. To America in its infancy, Stiegel brought the European art of glass blowing and developed through his creative imagination and desire for perfection, the style of glass artistry that bears his name.

By accident, too, man discovered the importance of natural salt not only to his health but also to the entire progress of civilization.

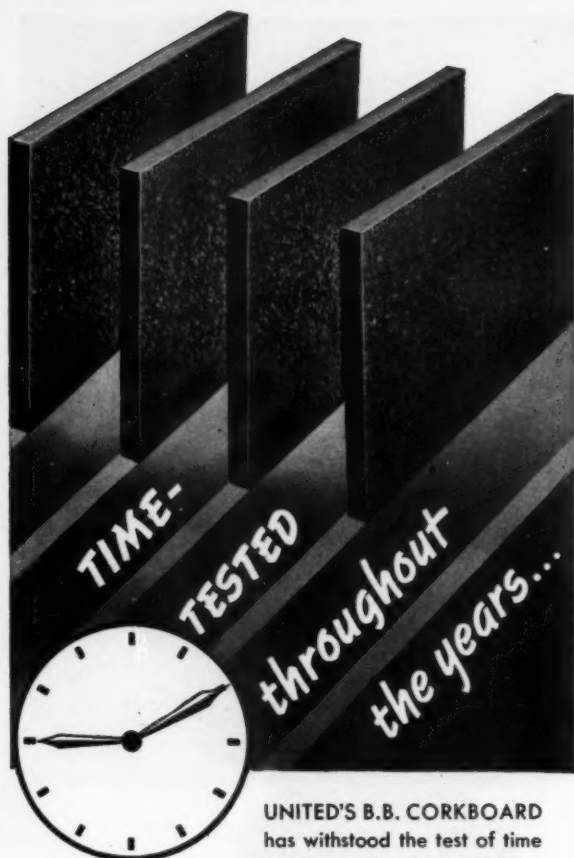
And by constantly experimenting, always trying to achieve perfect purity, the makers of

Diamond Crystal Salt have developed the exclusive Alberger Process, which has attained product purity averaging an amazing 99.95%.

This same Alberger Process has made it possible to offer you a wide range of salt . . . grained for every purpose and superior performance. And it has created a salt of exceptional quality, uniformity, cleanliness and true salt flavor.

If you have any questions about grain size or grade . . . if you are concerned over any food processing worries . . . get expert advice by writing to our Technical Director, Department I-24, *Diamond Crystal Salt, Division General Foods Corporation, St. Clair, Michigan.*

Diamond Crystal Alberger Process Salt



UNITED'S B.B. CORKBOARD has withstood the test of time in thousands of installations everywhere.

Inside thousands of cold rooms, UNITED'S B.B. guards against harmful temperature fluctuations . . . permits better humidity control due to its low thermal conductivity and high moisture resistance. Because it provides a maximum of insulation efficiency, proper food preservation is assured through more uniform temperature control. Durable, structurally strong, sanitary, and fire-retardant, it insures permanency of installation with long-term economy.



UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

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THE NATIONAL PROVISIONER

Volume 116

JUNE 7, 1947

Number 23

Table of Contents

Packers Asked to Save Pancreas.....	13
Swift—AFL Discuss Wage Demands...	13
Stockinetting Techniques	14
Evaluation of Advertising Media.....	17
Hide Curing—Article IV.....	19
Battery Powered Trucking System.....	29
Swift's Technical Processing Plant.....	32
Recent Patents	27
AMI Provisions Report.....	37
April Livestock Costs Higher.....	48
Hog Cutting Margins Improve.....	36
Up and Down the Meat Trail.....	23
Classified Advertising	53

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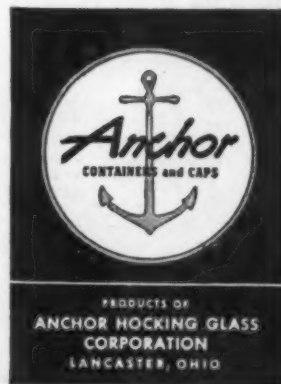
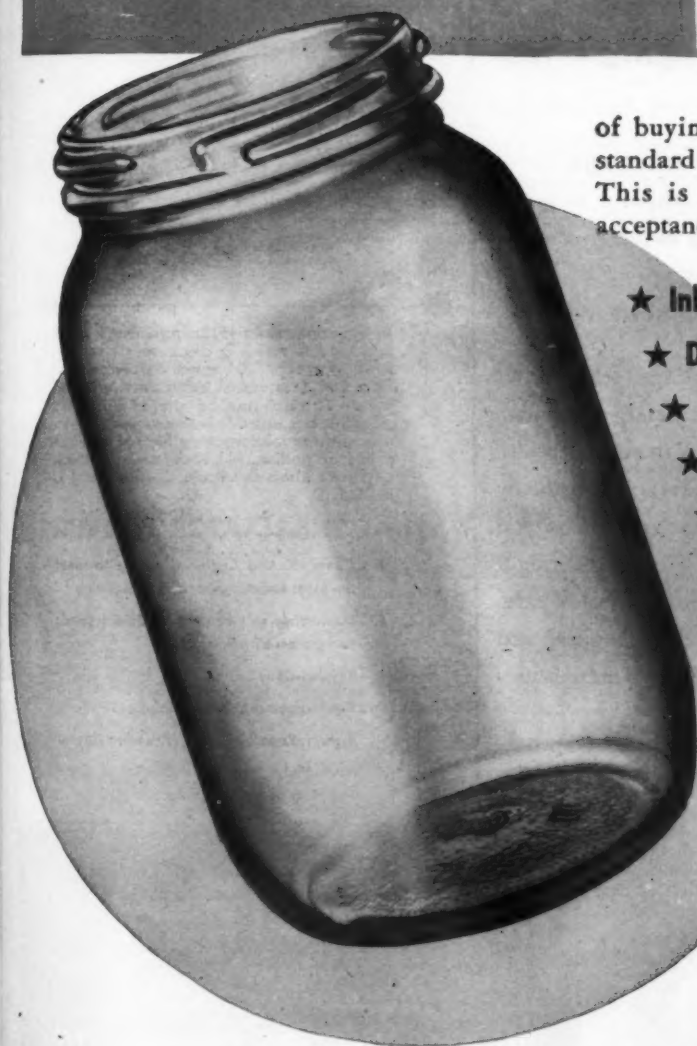
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How ANCHORGLASS Standard Containers Help Sell Your Products

● Anchorglass standard containers are inherently attractive. They display your products with all their colorful eye and appetite appeal. They tell your product's story of uniformity, texture, size, color and liquid content. They build confidence in your products for they honestly display quality and quantity of contents. They're clean, sanitary and protective containers that symbolize and afford full health protection. They are convenient and easy to carry, grip, open, use, reseal and store. And they provide a visual inventory at all times.

To help you sell more products packed in glass, Anchor Hocking sponsors the exciting radio mystery show "Crime Photographer" every Thursday evening over the complete CBS Network. During each broadcast millions of listeners are told of the many advantages and conveniences of buying products packed in Anchorglass standard containers sealed with Anchor Caps. This is creating more goodwill, a greater acceptance and preference for your products.

- ★ Inherently attractive
- ★ Display your products
- ★ Create impulse sales
- ★ Build confidence
- ★ Clean and sanitary
- ★ Convenient to handle
- ★ Radio advertising support



Tune in "Crime Photographer" every Thursday evening, entire Coast-to-Coast Network, CBS.



JUST TURN A VALVE
to "PASS the SALT"
ANYWHERE IN YOUR PLANT

Put an end to **SALT HANDLING** with
The **LIXATE PROCESS** for making brine

Weigh these production savings:

- Eliminates shoveling salt from storage
- Ends hauling salt around the plant
- Saves time wasted in making brine
- Stops waste of salt by spilling
- Assures accurate salt measurement

ECONOMICAL LIXATE BRINE made from Sterling Rock Salt has brought users savings as high as 20%. Completely automatic, the Lixator can be placed right at salt delivery or storage point. It supplies 100% saturated, free-flowing, crystal-clear brine by common steel piping to as many points in your plant as you wish... over any distance... by gravity flow or conventional pump and piping equipment. You simply turn a valve for pure, self-filtered brine that meets the most exacting chemical and bacterial standards for every salt need. It will pay you to investigate the Lixate Process for your plant.

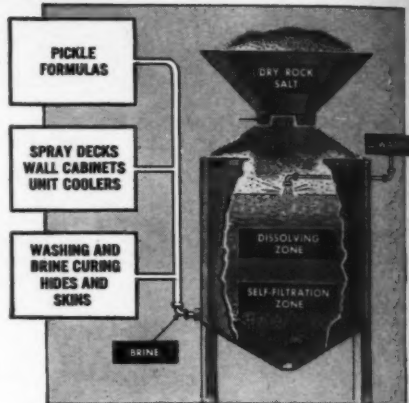


Completely flexible, a Lixate installation can be made to supply any needed brine requirement. No costly investment is required. The Lixator pays for itself out of savings. See how others have saved—write now for your copy of "The Lixate Process for Making Brine."

INTERNATIONAL SALT CO., INC., Dept. NP-6, Scranton, Pa.

Name.....
Firm.....
Street.....
City..... State

HOW THE LIXATOR WORKS



In the upper zone—Flowing through a bed of rock salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the lower zone—Through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine
- ✓ Crystal-clear brine
- ✓ Continuous supply of brine
- ✓ Automatic salt and water feed to Lixator
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping

The **LIXATE** *Process*

for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.

Move materials UP or DOWN Efficiently...the LINK-BELT Way

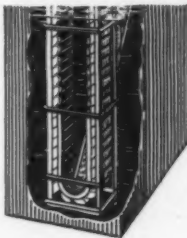


...by Continuous Bucket Elevator

This type is used where higher capacity at slower speed is desired or where the material is friable. It consists usually of steel buckets mounted on either a chain or belt. Material is fed directly into the buckets at the foot of the elevator and discharged over a head wheel onto the proceeding buckets, whose front and projecting sides form a chute, thereby directing the material into a fixed discharge spout.

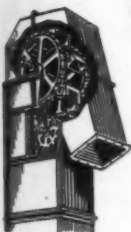
...by Interno Bucket Elevator

This is an internally loaded loop type bucket elevator for the gentle handling of small parts, as well as such materials as seed corn, beans, peas, etc. It consists of steel buckets mounted on a chain. Material is fed directly into the buckets at the foot of the elevator from the center of either side of the casing and can be discharged into chutes or directly to a conveyor passing under the buckets.



...by Perfect Discharge Bucket Elevator

which operates at slower speeds and is used where materials will not readily discharge at centrifugal speeds. Malleable iron or steel buckets are mounted between two strands of chain. Material is fed directly into buckets at the foot of the elevator or scooped up in the boot and discharged over a snubbed head wheel which inverts the position of the buckets over the discharge chute.



...by Centrifugal Discharge Bucket Elevator

which is used for most products. It consists of either malleable iron or steel buckets mounted on either a chain or belt. The material is fed either directly into the buckets at the foot of the elevator or scooped up in the boot and is discharged over the head wheel by centrifugal action.



...by Rotor Lift

This is a Helicoid (screw) elevator which handles many products that normally can be conveyed by a horizontal screw conveyor. It consists of a vertical screw driven from either the top or bottom, operating in a solid or split casing. The material is fed to the vertical screw by screw feeder near the foot of the lift and is discharged at the top or head end.



...by Bulk-Flo

which is used where mass conveying is possible. It consists of malleable iron or steel flights attached to a chain. The material is fed directly into the lower horizontal portion of the casing, thereby eliminating a feeder and is discharged at the opening in the upper portion of the casing, just before the flights reach the head wheel.



LINK-BELT COMPANY

Chicago 8, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8.
Offices in Principal Cities.

★ ★ ★

When your plant is "Conveyorized" by LINK-BELT, every unit belongs! Because every unit is selected from the broadest line of conveying machinery, and specified as the most satisfactory type and size for the purpose. Link-Belt manufactures practically every standard type of conveyor and power transmission machinery. Link-Belt "know-how", accumulated from many years of service to industry, is available to aid you in selecting and applying the correct equipment to give the most satisfactory service.

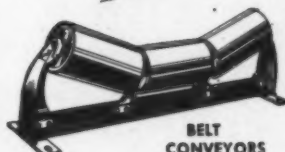
Conveyors by LINK-BELT

meet every need
of Industry
Link-Belt manufactures practically
every standard
type for handling
bulk materials,
parts and packaged
materials

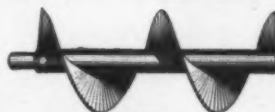
OVERHEAD
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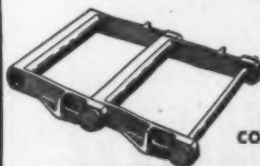
SCREW
CONVEYOR



OSCILLAT-
ING-TROUGH
CONVEYOR



CHAIN
CONVEYORS



LINK-BELT Conveyors

A TYPE FOR EVERY KIND OF MATERIALS HANDLING

Get TOP PROTECTION
at bottom cost!

20% STAINLESS
80% MILD STEEL

WHENEVER your plans include stainless steel protection for your products or plant equipment, look to **INGACLAD** Stainless-Clad Steel for top protection at bottom cost.

INGACLAD, with its 20% cladding of solid stainless steel, gives you 100% protection on the exposed or contact side.

INGACLAD costs much less than solid stainless.

INGACLAD fabricates more easily than solid stainless because of its permanently bonded backing of mild steel.

*At present, IngAclad is available only in
Sheets and Small Plates*

WHY NOT SEE WHAT **INGACLAD** CAN DO FOR YOU?

Originated and produced by

INGERSOLL Steel Division

BORG-WARNER CORPORATION

310 South Michigan Avenue • Chicago 4, Illinois

PLANTS: CHICAGO, ILLINOIS; NEW CASTLE, INDIANA; KALAMAZOO, MICHIGAN



INGACLAD
STAINLESS-CLAD STEEL

CUT LIGHTING • CLEANING • HEATING COSTS WITH

▶ One way to combat rising production costs is to take full advantage of the economies inherent in the modern building material of countless uses, PC Glass Blocks.

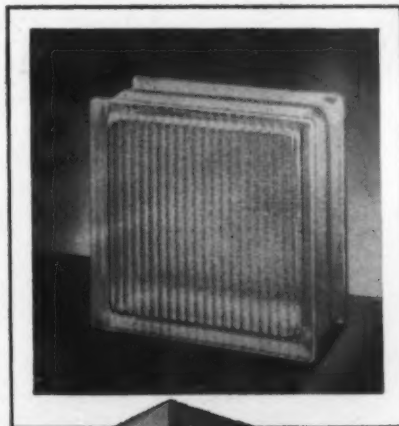
Light—plenty of it—is directed to where it is needed most. So you save much of the money you would otherwise pay out for artificial light.

Panels of PC Glass Blocks are quickly and easily cleaned, inside and out. They prevent dust infiltration, rarely need repairs or replacement. So they save time and the cost of maintenance labor and supplies.

In addition, PC Glass Block panels have high insulating efficiency. So heat losses are materially reduced, thereby saving wear and tear on heating and air-conditioning equipment and saving many of the dollars you would otherwise spend for fuel.

These are some of the ways PC Glass Blocks pay for themselves over a period of years. Why not fill in and mail the convenient coupon for a free copy of our booklet, which contains *complete* information on this modern building material? Pittsburgh Corning Corporation, 632 Duquesne Way, Pittsburgh 22, Pennsylvania.

PC GLASS BLOCKS



*Also Makers of
PC Foamglas Insulation*



FOR ADDITIONAL INFORMATION SEE OUR INSERTS IN SWEET'S CATALOGS

GLASS BLOCKS

Distributed by PITTSBURGH PLATE GLASS COMPANY

by W. P. Fuller & Co. on the Pacific Coast and
by Hobbs Glass Ltd. in Canada

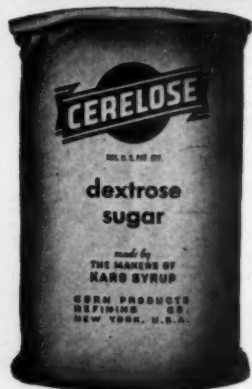
Pittsburgh Corning Corporation
Room 635, 632 Duquesne Way
Pittsburgh 22, Pa.

Please send along my free copy of your new book on the use of PC Glass Blocks for Industrial Buildings. It is understood that I incur no obligation.

Name

Address

City State



STEPS UP

QUALITY

COLOR

FLAVOR

CORN PRODUCTS SALES COMPANY
17 Battery Place • New York 4, N. Y.

These
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But

The STRANGEST things happen to cans!



These three cans of grapefruit juice, en route from Florida, were injured in a very curious way.

They were crushed and crimped together and arrived at their destination compressed into a single unit, as you can see, with no leakage.

A mishap like this could occur in a thousand different ways with the same apparent results.

But interesting as this freak accident

to three cans may be, it's not the important point.

The Point . . .

More important to you, who use the cans, and to us, who make them, is the fact that the force necessary to crush them into the above state failed to puncture them or rupture the seams.

How do we know this? Because *one year after* these battered containers were

received, the juice was tested and found to be as fresh and untainted as the day it was canned. This means that the hermetic seal on the cans had not been broken.

We don't say that all cans could survive this much punishment, but we do say—

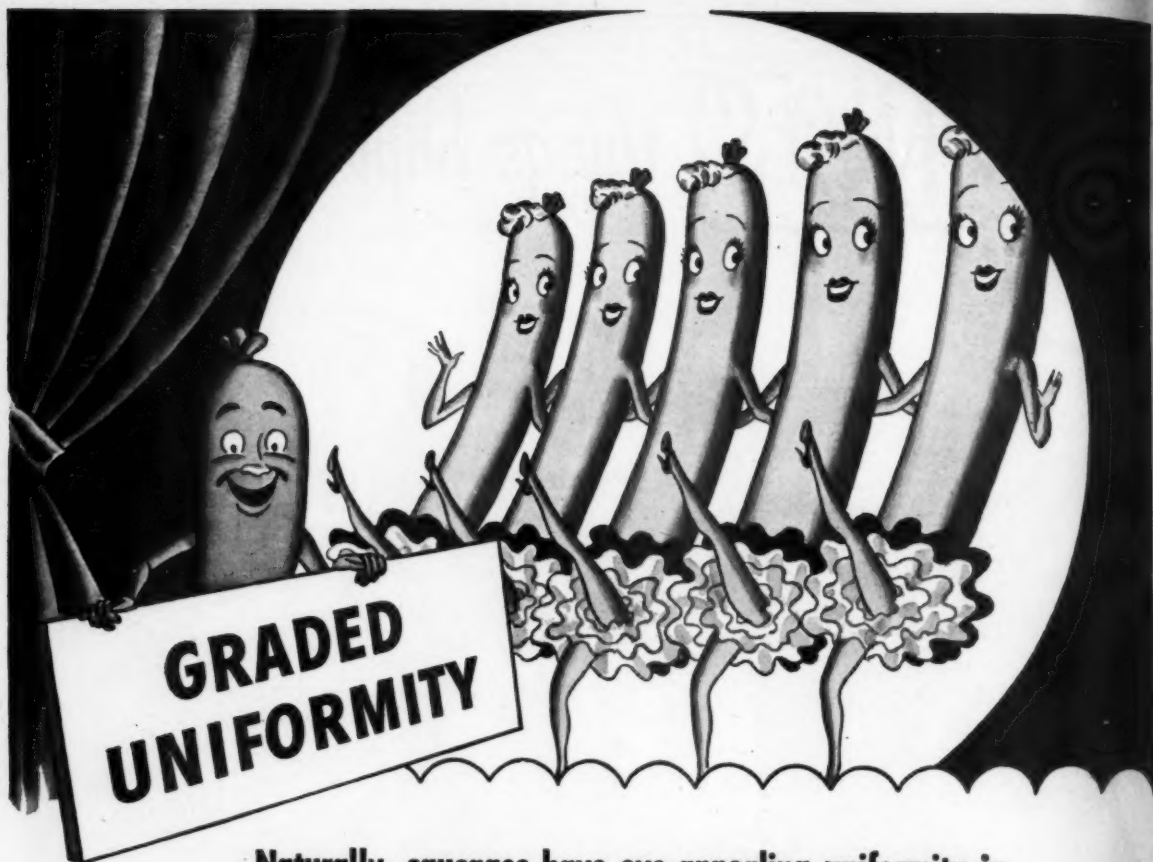
These cans took it! It's another reason for us to repeat: *No other container protects like the can!*

AMERICAN CAN COMPANY



NEW YORK • CHICAGO • SAN FRANCISCO

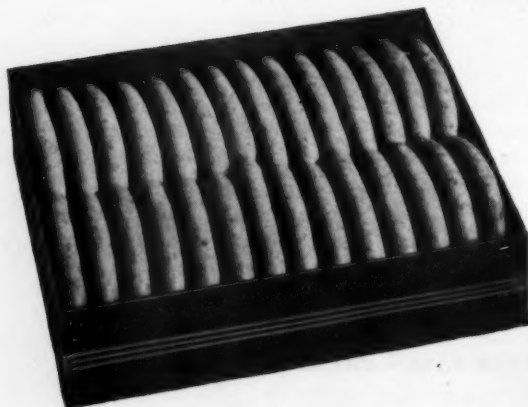
No other container protects like the can



Naturally, sausages have eye-appealing uniformity in

Armour Natural Casings

Sausages in Armour Natural Casings always have the same inviting appearance. Careful grading and inspection assure uniformity in strength, in texture, in size and shape . . . help eliminate waste and breakage.



Prove to yourself that these fine natural casings give sausages:

Appetizing Appearance Inviting Tenderness
Finest Flavor
Protected Freshness Utmost Uniformity

ARMOUR
 AND COMPANY

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SENATE COMMITTEE HEARING ON PACKER-PAY INSPECTION

It is possible that the agricultural sub-committee of the Senate appropriations committee will hold a hearing in the near future on the proposal to impose the cost of federal meat inspection on packers having such inspection. The provision to shift the expense of maintaining the service is a part of Department of Agriculture appropriations bill which has been approved by the House.

Reports from some sources indicate that states and municipalities are watching Congressional action on the measure and that its passage might lead to similar proposals by these governmental divisions to shift the cost of state and local inspection to packers.

NLMB Directors Will Hold Annual Meeting June 12-13

The annual meeting of the National Live Stock and Meat Board will be held at the Palmer House in Chicago on June 12 and 13.

The progress of the Board's program of meat education and merchandising during the past year will be presented by R. C. Pollock, general manager, and department heads and personnel. John W. Rath, chairman of the Rath Packing Co., Waterloo, Ia., and chairman of the National Live Stock and Meat Board, will preside.

Reports on research projects being conducted for the Board at various colleges and universities, which constitute one of its most important activities, will be given by the individuals in charge.

WHOLESALE SAYS EATING PLACES NEED MEAT PRICE CUT AS TRADE STIMULANT

The largest number of failures in the history of American restaurants may be expected from now until December of this year if there is no increase in the present low volume of business, Benjamin F. Schwartz, president of B. Schwartz & Co., a Chicago firm supplying meat to restaurants, predicted this week.

"The declining restaurant business, particularly in large cities like New York and Chicago where sales are off from 30 to 50 per cent compared with a year ago, is so serious that, for example, all but two of the large popular night clubs in New York closed last week either for the summer or permanently," Schwartz said.

Schwartz said one reason for the decline of restaurant business in urban areas is that there is more dining at home. Housewives can now get choice cuts of meat at their local markets.

ANDERSON ASKS KILLERS TO SALVAGE PANCREAS

An appeal to slaughterers to save pancreas glands from the animals they process was made recently by Secretary of Agriculture Clinton P. Anderson. The Secretary urged slaughterers to take such steps as may be necessary to make available to insulin manufacturers the maximum production of high-potency pancreas glands.

Secretary Anderson pointed out that while the manufacturers of insulin—the only material which affords relief for people suffering from diabetes—have been able to meet the demands for that drug, they have facilities for manufacturing it in much larger quantities. Each year there is an increase in the number of persons whose lives depend on their receiving insulin daily. Accordingly, it is imperative that all possible pancreas glands be saved and made available to insulin manufacturers.

All of the insulin produced in this country comes from three concerns, namely, Eli Lilly and Company, Indianapolis 6, Indiana, Sharp and Dohme, 640 N. Broad st., Philadelphia 1, Pa., and E. R. Squibb and Sons, 745 Fifth ave., New York 22, N. Y. They have literature available for distribution which describes in detail the procedures to be followed in saving, freezing and shipping the glands. Inspectors of the federal Meat Inspection Division will be glad to assist processors in obtaining the literature and in working out procedures.

Noting that some food lines, such as canned goods and cheese, are now selling at near OPA levels, Schwartz said that restaurants have been unable to reduce their prices to attract additional diners because meat, the major item on the menu, remains at high levels. He charged that high wage levels in the meat packing industry are contributing to this cost, as well as heavy foreign buying and a short-term attitude on the part of livestock producers who are reluctant to sell.

Schwartz suggested that farmers and wholesalers get together to attempt to work out some means of lowering meat costs so that restaurants might reduce their prices as an added inducement to the public to dine out.

NATIONAL FARM WEEK SET

National Farm Week has been designated by Mayor Kennelly of Chicago as November 29 to December 7, 1947. During this week the National Farm Show, the International and the 4-H Club Congress will be held in Chicago.

Swift-AFL Union Hold 2nd Wage Boost Parley

Hope for an early settlement of negotiations with Swift & Company over demands for a 15c hourly pay raise was voiced this week by officials of the Amalgamated Meat Cutters & Butcher Workmens union (AFL). Swift representatives would not comment on results of a two-hour meeting with the union bargaining committee at Chicago. A third parley is set for June 13.

The CIO packinghouse workers union, which has presented similar wage boost demands to the major packing firms, held no meetings this week but its bargaining committee is scheduled to confer with representatives of Swift & Company and the Cudahy Packing Co. next week.

ARMY FOOD RECORD

Inspection of food purchased for the armed forces during World War II was so effective that there was less than 1/5,000 of 1 per cent spoilage in 13,000,000,000 lbs. of fresh meat and dairy products bought by the Chicago Quartermaster Depot from July, 1942 to December, 1945, according to Dr. Raymond A. Kelser, former chief of the Army Veterinary Corps.

Examination of food bought for the armed forces was so rapid and thorough, he said, that there was not a single outbreak of food poisoning among this country's troops during the entire war. Dr. Kelser, now head of the school of veterinary medicine at the University of Pennsylvania, attributed this record to the work of the Army inspectors in a speech he made at the closing session of the thirty-first annual meeting of the Central States' Association of Food and Drug Officials at Philadelphia.

TO TRAIN MEAT EXPERTS

Training food technologists will become a new function for the A. & M. College of Texas beginning with the fall semester, 1947. The college will offer a five-year course in food technology. Science, engineering and business will be stressed. Students may elect horticulture, meats, dairy, fisheries, cereals or vegetable oils for specialization.

OUTLOOK FOR TIN CANS

Adequate supplies of tin plate—the result of increased mill capacity—together with the higher level of demand for metal containers—combine to give can manufacturing a bright outlook for 1948. W. C. Stolk, vice president of American Can Co., said recently. Though empty pipe lines for some canned products are being filled even more rapidly than anticipated, demand is continuing at a heavy pace.

Some Observations on Ham Stockinette and Other Meat into

WITH NATIONAL PROVISIONER PICTURES

FOLLOWING their cure and prior to smoking, most pork cuts are washed, branded and placed in stockinette. The techniques of washing, branding and stockinetting vary from plant to plant and some of the methods observed in recent plant visits by THE NATIONAL PROVISIONER seem to offer good possibilities for effecting operating economies and/or improving the appearance of the products.

The manner in which pork cuts are placed in the stockinette appears to be one of the major points on which practices differ. For example, there is considerable variation in methods of handling picnics.

In every plant visited the packer was trying to minimize the shank bone on the picnic and to give the whole piece a meaty and bulky appearance. In one establishment picnics are placed with the shank side down in the base of the stockinette. The weight of the meat pressing down, plus the pressure of the stockinette, prevents protrusion of the shank bone during smoking.

Picnics Cradled in Stockinette

Some plants cradle their picnics. The cut is placed in the stockinette in such a manner that the shank and butt ends lie to the side of the container and the belly side is at the bottom. The smoked meat superintendent in one house declares that the belly side of the picnic should rest on the seam at the bottom of the stockinette. Picnics hung in this manner come out of smoke with a chunky appearance since the stockinette pulls the butt and shank ends toward the center of the cut.

It is pointed out by one of the exponents of this method that since the weight of the cut does not bear on either the shank or the butt there is no distortion of these parts. This packer contends that in hanging with the shank down there is some tendency to pull the cushion side of the butt, giving the product an unduly fatty appearance, while placing the butt end down highlights the shank bone.

In hanging hams, some plants place the butt and others the shank end down. One house stock-

HAM STOCKINETTING AT PLANT OF WILLIAM DAVIES CO., CHICAGO

1. Loading hams from vat on conveyor, testing and scraping for cleanliness.
2. Hams emerging from washing cabinet to be individually cleaned with a brush.
3. The rapid sequence of washing, scraping and branding in part account for clarity of branded legend.
4. Placed shank down, the weight of the ham is used to shock all slack from the stockinette.
5. J. McMahon, plant superintendent, inspecting legend on stockinettet picnics. By cradling the picnics the weight of the cut is used to help shape the troublesome butt and shank ends.
6. Packing the smoked picnics with their blocky appearance, in part attributable to cradling.
7. Loaded smokehouse tree on elevator just before delivery to upper floor.



on Inserting Picnics into Stockinettes

stockinettes all hams but uses twine to hang the heavier averages. On the heavier hams the stockinette is brought up to the skin of the ham face. In placing the twine on the shank section, it is first looped half way around the shank and then the hanging loop is made. This looping serves a two-fold purpose: it increases the area which bears the weight of the ham in hanging and prevents the twine hole from tearing and, at the same time, by clamping the skin prevents it from moving in a manner to expose the shank bone.

Some houses put stockinettes on picnics as a manual individual piece operation, but others make it a semi-mechanical task. In placing picnics so the belly side is on the bottom, most houses put the cut in the stockinette by hand. The rapidity of this operation can be increased by having the washer place the picnics in such a manner that the belly side is faced properly.

In one house which does the job manually five workers ranged along the washing conveyor place picnics in stockinettes at the rate of 1,200 pieces per hour. The picnics travel to them in the proper position so that they are stockinnetted with a quick under and up movement. The stockinnetted cuts are then shocked, the tie made and the picnics placed on the conveyor which carries them directly to the smokehouse tree loader.

Using a Horn for Picnics

In a plant where the job is done in a semi-mechanical manner a regular ham horn is employed to place the stockinettes on the picnics. The operation is the same as that of throwing hams through the horn; the loader is trained to throw the picnics



into the horn with belly side down and the cushion on the bottom of the horn. Three other workers help in this operation: one places the stockinette on the horn; one shocks and ties the stockinettes, and the last man hangs the product on smokehouse trees. The worker who shocks and ties the picnics checks to see that the cuts are in the proper position in the stockinette. The operation is carried out at the rate of 1,200 pieces per hour. All the workmen are highly trained and each can perform any of the three key jobs of placing the stockinette on the horn, throwing the picnic through it and shocking and tying the container.

In stockinetting it is important to get the cloth as tight as possible around the cut. While the tautness of the fabric as it is placed on the horn, and the momentum of the cut as it is thrown through, contribute to this, the netting must still be shocked. This is accomplished by a quick up and down movement of the product in the stockinette.

The Adler Company of Cincinnati says that either of two methods of applying a ham bag is correct. The sewed end may be put across the shank or on the flank. Bags should be put on the hams while they are reasonably moist; it is easier to slip a moist bag over a moist ham than a dry bag over a moist ham. When the bag is moist the heat of the smoke will shrink it to the ham more readily and in that way produce a better shape. White spots showing on the flank of a ham smoked in a stockinette bag are generally found where the knot touches the meat. This is overcome by tying the knot on the flank just where the skin joins the meat.

Another method used is to hang the ham with the shank end down; the knot on the flank is put over the ham trolley suspending the ham from the stockinette bag so as to prevent the knot from coming in contact with the ham itself. The most even color is obtained in smoking skinned hams by covering the skinned part with a bag and supporting the bag with a string passed over the shank. The ham itself is supported by a string through the shank.

A perfectly round picnic can be made by hanging the meat in a bag and reversing it once during smoking.

TRAYS FOR RETAIL MEATS

Several retail chain stores and independent super markets in the East are packaging meat in shallow 1 in. trays of molded pulp, with cellophane overwrap. Trays 8 by 5½ in. are used for steaks, chops and similar meats, while trays 5 by 5 in. are used for hamburger, cold cuts, etc. Trays are said to be easy to handle and satisfactory in all respects since they do not discolor the meat and have no odor. They stood up perfectly under a 59-hour test, the company reports, although prepackaged meats are almost always sold within a 24-hour period.

HEALTH-WELFARE CLAUSES IN FEW UNION CONTRACTS

Employee health and welfare clauses were contained in only 45 (or 15 per cent) of 300 union contracts which have just been analyzed by the National Industrial Conference Board. In four out of five such cases, the employer paid the entire cost of these benefits.

In slightly over half of these (25 of 45), details of the program of benefits had been incorporated in the contract. In seven the agreement provided that the existing scale of benefits should continue unchanged, while in four the company promised to liberalize its current plan. The insurance program was accepted in principle under seven agreements, but the details were to be worked out later by the employer and the union. In two cases, the employer indicated that he would investigate the plan proposed by the union.

As to administration of the health and welfare funds, 41 plans specified that benefits be underwritten by insurance companies. Only two provided that the fund should be administered by the union, and the remaining two provided for joint management-labor control.

Comprehensive benefits were provided under the 25 agreements which gave full details of these programs. Most of them included life insurance, accidental death and dismemberment benefits, nonoccupational accident and sickness benefits, and hospital and surgical benefits for employees. A small proportion also provided hospital and surgical benefits for workers' dependents.

The agreements containing insurance clauses involved 26 different unions in a wide variety of crafts. Fifteen of the agreements were negotiated with AFL affiliates, 28 with CIO unions, and two with independent unions.

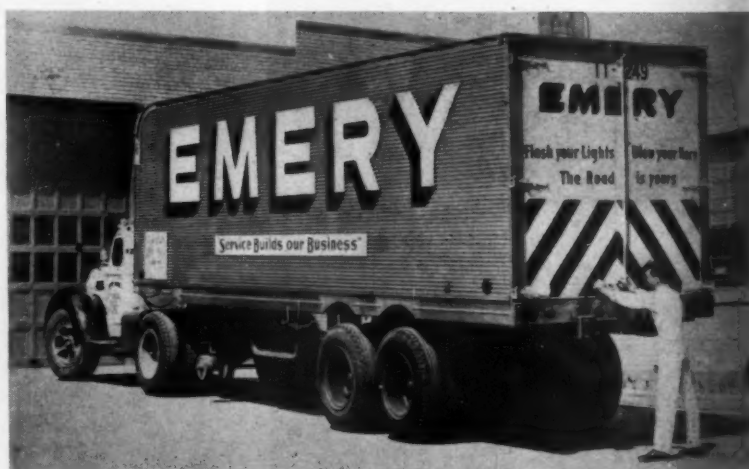
Absorption Refrigeration in Low Temperature Reefer

Tests conducted by the U. S. Department of Agriculture in cooperation with various industry groups, indicate that an iceless refrigerator car can maintain temperatures of approximately 0 degs. F. under conditions of summer heat. This temperature, which cannot be reached by the ordinary refrigerator car, will maintain the prime quality of frozen foods.

The car in which the tests were conducted has 3-in. insulation and is equipped with a split-absorption system of refrigeration, an adaptation of a well-known method of refrigeration. Tanks attached to the underframe of the car hold anhydrous ammonia under pressure. Cooling is achieved as the ammonia moves from the tanks through a single regulating valve and expands in the cooling coils located in the ceiling of the car. When the ammonia has completed its refrigerating effect, it is taken up by water in absorber tanks.

The ammonia consumption rate during the test period averaged 42 lbs. per hour. During the tests a single charge of anhydrous ammonia lasted 46 hours.

In tests made with a car loaded with cartons of frozen tangerine segments the air temperature outside the car was brought quickly to about 92 degs. and maintained there for ten days. During the ten-day test the temperature of the frozen tangerines at the top of the load averaged from 4 degs. below zero to 1 deg. above zero. At the bottom of the load, temperatures ranged from 3 degs. below zero to 3 degs. above zero. Improved wall and floor racks, allowing a freer circulation of air, would undoubtedly narrow the spread between temperatures at the top of the load and those at the bottom of the load.



MEAT CARRIERS USE SAFETY-COURTESY SIGNS ON VANS

New stainless steel vans of Emery Transfer, Chicago, used exclusively for interstate hauling of meat products, carry a courtesy sign above diagonal safety bars which are of reflector type material. The trailer is one of a fleet of insulated, non-corrosive Fruehauf stainless steel units put in the service of packers by Emery.

How Should I Advertise

NEWSPAPERS

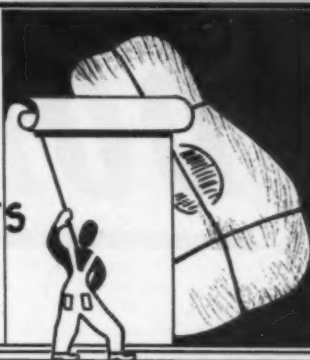
DEALER TRADE JOURNALS

RADIO

POINT-OF-SALE DISPLAYS

BILLBOARDS

TRUCKS



THE discussion in Article 4 of this series dealt with the varied advertising activities of a number of medium-sized to small industry firms which distribute their products within a radius of 300 miles of their plants. Individual annual sales of these firms amount to less than \$10,000,000.

This article will cover the activity of relatively small packers and processors who distribute within 100 miles of their plant locations, with the majority of their retail outlets centered in one major city or large town. A good many of the companies in this class contacted in the survey have had experience in the use of major advertising media and have been able to evaluate results in terms of their particular sales problems. Many of these companies are now conducting promotional campaigns based on this past experience.

The yearly sales volume figures of these firms, which distribute both fresh and processed meat products in limited sections in different parts of the country, range from less than \$500,000 to a high of \$10,000,000, with advertising outlays of \$1,000 to over \$10,000 during the course of a year. This promotional budget is usually variable and rarely represents a set percentage of sales volume.

Major Media Use Slight

Use of the major and more expensive media is on a very minor scale. Most of the firms in this group gear their advertising activity to the point-of-sale and concentrate on retail and wholesale trade journals, truck advertising, premium awards, direct mail and novelty promotion stunts. Less than 30 per cent of the executives interviewed believe radio to be a suitable medium for promoting their products and these use spot announcements on a local station only. About 45 per cent regularly purchase newspaper space in small advertising papers and community weeklies and approximately 10 per cent devote a small percentage of the outlay to billboard and car card displays.

The principal differences between the types of promotion advocated by these executives and those employed by larger

ARTICLE 5 OF A SERIES

firms with more complex distribution areas seem to be a greater emphasis on use of trade journals and concentration on novelty promotional materials. The small companies also differ in their selection of point-of-sale display materials, depending on window and wall strips and small counter cards rather than complete decorative layouts featuring expensive pieces. Smaller budgets account for this limited employment of expensive broader coverage media.

The particular advertising media and programs found most successful in moving the products and maintaining the sales volumes of representative firms in this group are reported below. Current campaigns are based, for the most part, on the experience of the sales and advertising executives and reflect their own evaluation of the worth of any one medium in relation to the particular selling job.

One midwestern packer with an annual sales volume of about \$9,000,000, who distributes both fresh and processed products entirely within one large city and its environs, concentrates the greater share of his advertising dollars on sponsorship of a regular spot announcement aired over a local radio station in the trading area. He ties this in with a consistent small space newspaper campaign in a local daily, plus a fairly complete dealer display program. He invests a third of his budget in each of the major media and the rest is used for display materials and their maintenance, with the exception of a very small portion held back as a contingency reserve.

The official in charge of promotion and sales for the firm finds that the persistent radio and newspaper campaigns keep his products and brand name in the public mind and that the lithographed counter signs and wall strips placed in retail stores by the salesmen supply the last minute identification of product and the necessary selling punch. That part of the budget held in reserve can be used to push slow moving items or to spark sales drives.

A midwestern beef house reporting annual sales substantially the same as the above mentioned firm, and with a similar distribution area, has developed a promotional program for its fresh meats centered around a 52-week per year retail trade magazine campaign, backed up by intermittent direct mail pieces to dealers. Officials of the firm move their products direct to individual and chain retail stores and will, on occasion, share costs with a dealer who wishes to promote their meats via community newspapers.

Persistence Counts

The men in charge here have designed the advertising program to keep the dealers handling the company products informed of its activity and to give the route salesmen a friendlier entree into retail stores. That, they feel, is the primary function of the campaign and there is no attempt made to evaluate results in regard to increased sales volume. The program merely helps maintain this volume at present high levels.

The Golden Oak Packing Co., Chicago, which does a \$6,000,000 yearly business selling fresh cuts and processed products to retail markets and some wholesalers in and around that city, also utilizes local retail and wholesale trade magazines as the mainspring in its advertising program. J. B. Brodsky, secretary and advertising manager, believes that this type of promotion has definite value in keeping the firm name and products before retailers and states that it has materially increased business. He places half and occasional full page ads in these publications consistently but with no planned campaign. The firm also advertises sporadically in community advertising papers and in charitable and sporting programs.

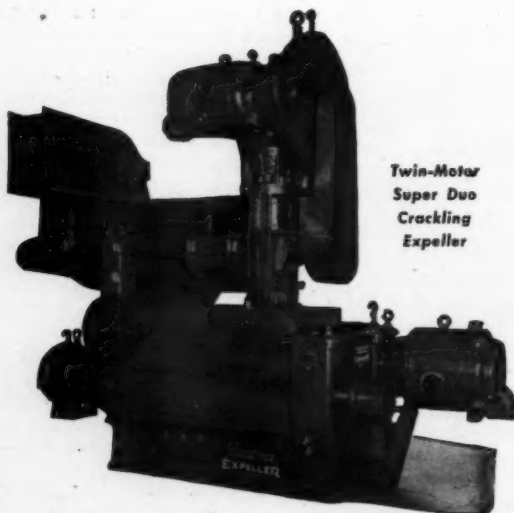
A far western pork house in the \$3,500,000 sales volume group handles the advertising problem by establishing a set maximum outlay for the year and then conducting a promotional program on an expediency basis. The company's hams, bacon, lard and sausage

(Continued on page 28.)

DON'T



***throw the baby out
with the bath water***



**Twin-Motor
Super Duo
Crackling
Expeller**

Selling cracklings that are high in fat because your pressing equipment is inefficient, is like throwing the baby out with the bath water . . . it is discarding something of high value. Anderson Expellers* prevent such losses by reducing fat content to as low as 5½%. Sell that extra fat separately and it brings a good price—leave it in the cracklings and you give it away!

Let Anderson Engineers give you facts and figures to show why Expeller efficiency means more profits for your plant, what size equipment you can use profitably and approximately how soon you can get delivery on such equipment. An interview can be arranged, no obligation of course; why not write today?

*Exclusive Trade Mark registered in U. S. Pat. Off. and in foreign countries.

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PLANT OPERATIONS

Ideas for Operating Men

HIDE CURING

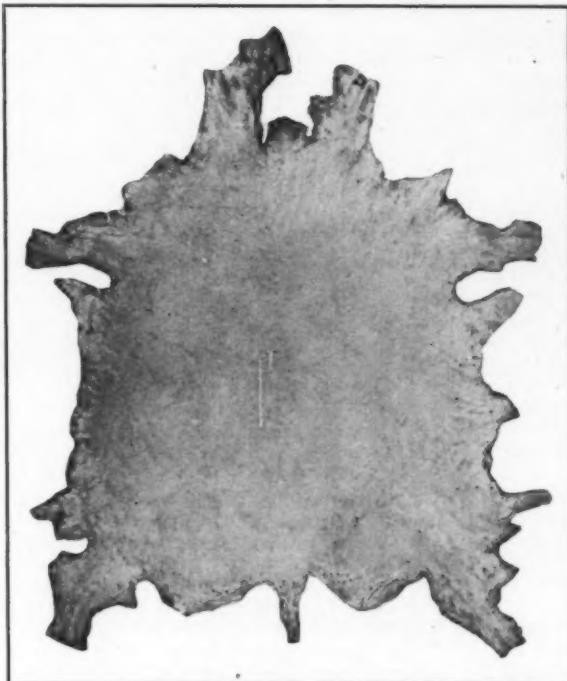
This is the fourth in a series of articles to help packers get more money for hides. Authorities in the leather division of the Department of Commerce have stated, in answer to questions by small packers, that price differentials between large and small packer hides can be accounted for by the manner in which takeoff, cure, trim and delivery are handled. Proper hide takeoff was covered in the second and third articles which, like this one, were based in part on studies made by the Bureau of Agricultural and Industrial Chemistry, USDA.

Probably the most important fundamental of hide curing is the necessity of getting the hide into cure as rapidly as possible after cooling and in such condition that curing will proceed at the maximum speed during the first few hours. Decomposition and deterioration set in immediately after slaughter and the only way to stop their action is by curing. Hides from the last of the day's kill should not be held over until the next day without salting.

After dropping, the hide is spread out with the flesh side up and inspected for cuts, scores, excessive fat or moisture and pattern (a desirable pattern is shown at right). The inspection should be conducted by competent men, working in close cooperation with the killing

foreman. Important irregularities should be pointed out at once to the workmen.

In addition to corduroying, scoring, etc., the inspector should watch to see whether some of the hide has been left on the head and feet through improper skinning. It is well for him to keep a



BELOW, LEFT, INSPECTOR IS CHECKING HIDE FOR POSSIBLE DEFECTS CAUSED BY TAKEOFF. THE PHOTO AT RIGHT SHOWS HIDE ON GRADING TABLE IN HIDE CELLAR.

record of the hide defects and the men causing them and send it to the killing foreman. If cuts exceed 2 per cent, the hide takeoff is considered poor. It may also be valuable to maintain accurate records of manure and grubs, as well as results of frequent tests for moisture.

In some plants the killing floor inspection includes separate weighing and grading of each hide. In other establishments this is done after the hides are delivered to the cellar. Hides usually move to the cellar from the killing floor by gravity and it is important that the chute be free of sharp edges and projections which might damage them and decrease their value.

HIDE CELLAR: The room where the hides are salted and stored should be conveniently located with respect to the killing floor and often is directly below. For the best results it should have a uniform temperature of 50 to 55 degs. F. A higher temperature invites spoilage and a lower temperature retards dissolving of the salt and penetration of the brine into the hide. For these reasons, in certain plants it may be necessary to cool the room artificially in summer and occasionally to heat it in winter.

Although for curing a temperature of 50 to 55 degs. F. is best, a lower temperature is better for the long-time storage of skins. They will keep for several years at 25 to 30 degs. F.

Ventilation should be provided but must be so arranged that there will be no drafts over the skins. Air blowing across the pack will dry out the top or corner hides too much. If they are freshly salted, the drying will prevent penetration of the salt. Very dry hides do not soak back completely for tanning. The floor of the room should slope evenly to



drains so that there will be no pools of water or brine anywhere in the cellar. The packs should be located so that they will not interfere with drainage, and the drains should always be kept clear and open.

Sufficient light should be provided for inspection of the hides, but no direct sunlight should fall on the packs. Windows should have translucent glass panes. Drop lights should have rubber-covered sockets and cord. Pipes above packs should be covered so that rust or condensed moisture cannot drop from them on the hides. Stone, concrete, and brick are the best materials for constructing the walls and floor. The walls should be thick in order to minimize fluctuations in temperature.

In general, the cellar or underground portion of the building is the most satisfactory location for the hide cellar. It is naturally cool and fairly uniform in temperature. The deeper the floor level below the ground the better, but the drainage must be good.

TRIMMING: Hides must be trimmed before they are salted. A hide is not ready for salting until the horns, tail-bone, sinews, tendons, switches, dew-claws, snouts, lips, ears and excessive meat and fat have been removed. If not removed before salting, they must be trimmed off later, and during the curing process they may cause damage to the hide. Meat is readily attacked by bacteria, and if it decomposes, the hide in contact with it will probably be damaged. Bones, sinews, or fat may prevent parts of the hide from receiving their full share of salt.

Cut off the snouts and lower lips by making a straight cut through the corner of the mouth. Then trim off cheek meat and fat if present. Cut off the ears and also the gristle, meat and fat at the base of the ears.

The tail should be cut so as to leave a stub on the hide not more than 8 in. long. Trim off dewclaws and ragged edges, if they have not been removed on the killing floor, and remove excessive meat and fat from every part of the hide. Salt penetrates lumps of fat very slowly.

Examine the hide for wire, metal tags or other pieces of metal and remove them. If left on the hide they cause serious damage to tannery machinery.

LOCKER INSPECTION MEASURE

A bill providing for the inspection and licensing of frozen food locker establishments in California has been approved by the state senate agricultural committee. The department of health would handle the inspection and licensing. Commercial storage and refrigerated warehouses would be exempt from provisions of the bill. The senate also has under consideration a bill passed recently by the California assembly which would require establishments selling uninspected horse meat to post signs stating that fact.

Best Results in Handling Hides and Skins

BY DR. FRED O'FLAHERTY*

Director Tanners Council Research Laboratory

AN animal skin is a very meat-like substance, largely protein in nature, and subject to spoilage if not given prompt and proper care and treatment. Besides the meat-like parts (protein), there are fats, sugars, salts and water. Animal skin has one of the most unique architectures devised by nature. It is preponderantly fibrous in nature and these fibers are the basis of leather. The fibers are arranged in bundles of undetermined length; and these same fibers can be divided mechanically into finer fibers called fibrils. As long as we are able to further subdivide a fibril we see it is made up of a single strand of thread-like structure. Even recently, when we studied these fibrils with such new instruments as the electron microscope, we saw this fibril pattern persist down to the ultimate unit. It is these fine fibrils which we want to preserve and convert into leather. This makes leather and is why no other fabric has the properties of leather.

"Now let us briefly touch on the natural fats contained in skin. These natural fats are largely lard-like in character. We all know what spoiled meat is like, and rancid butter. These same chemical changes occur in animal skin; the fibrils first are weakened, then dissolve into gelatin, and the fats become rancid.

"The sugars in the hide are not of direct interest, and while they are present in very small quantities only, and very possibly removed before tanning, they may influence germ life activity. The salts likewise are present in small amounts, but the water content is one of the most important factors. It is next to the protein fibers in importance. . . .

"After the animal has been flayed the real preservation of the skin or hide begins—remember what I said earlier about the hide being meat-like and capable of spoilage. The spoilage is caused by germ-life, more especially bacteria. Bacteria are like all other living organisms, they have definite likes and dislikes. Germs which do damage to skins like warmth (about body heat), moisture (such as in a fresh hide), and food (the salts, sugar and blood of a hide are ideal).

"So you see that in a fresh hide we have every opportunity for germs to live, thrive and multiply, and this is just what they do. Germ life such as destroys hide or skin fibers is found everywhere, and when a hide is dirty or covered with manure it is likewise covered with millions of bacteria.

"Our interest is first, to change the conditions so favorable to skin destroying bacteria. The most practical way is to change the temperature—cool out the hide, get rid of body heat. Take away their food or make it undesirable by drying out. And lastly, reduce the moisture so necessary to bacterial growth. These last two conditions can be accomplished by salt curing. In the hide cellar we cool out the hide, we remove loose dirt by trimming, and we apply salt to pull out the water and make a brine.

"My interest is to show you WHY it is so necessary to promptly apply sufficient clean, proper sized salt to the flesh side of the hide. Bacteria need free water and as soon as we make a brine we reduce the free water. By such means of controlling bacteria we must do a uniform job—leave no folds in the hide, apply the salt uniformly and in sufficient quantity. Dirty salt loses its ability to dissolve quickly and bacteria can live on dirty salt.

"The size of the salt is very important for the rate of brine formation is controlled to some extent by the size of all salt crystals. For small skins a less coarse salt is best. In the trade GA (ground alum size) salt is agreed to be best. For hides a more or less coarse salt is best. But in either case the salt should be free from impurities and other materials such as small stones or shale. Impurities not only reduce the value of the salt, but the stones and other foreign objects pit the hide stock while "in pack."

"The skins or hides should be placed in standard packs. The temperature of the hide room should be about 50-55 degrees F. to get best results. The time in a pack is very important. In recent years we have cut this time too short and we should again go to a thirty-day cure before handling.

"When hides are well-salted they can be held in storage for many months—for if they were clean when salted very little stain will result. When hides are poorly salted, or when dirty salt is used and the hide cellar temperature is high we see evidence of hide spoilage. Hair slippage, grain peeling and red color on the flesh are all indicative of poor cure and storage.

"The practice of long storage in refrigerator plants has been discontinued during the war years. This will some day be resumed, and I have a word of caution to add here. If such refrigerator hides are shipped in the summer months, put them in refrigerator cars for heat will damage them.

* Excerpts from a recent talk before the National Hide Association.



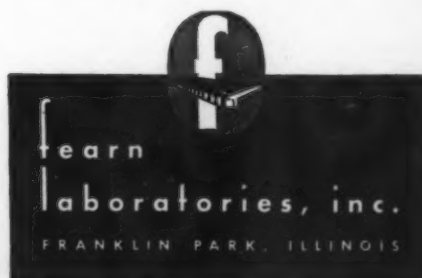
Ham á la King

a delicious canned specialty for extra profit,
with á la Magic flavor and sales appeal

This delicious specialty, with formula specially developed by Fearn home economists using Fearn ingredients in our modern test kitchen, was specially created to help solve the problem of a packer with excess canning capacity and a need for extra profit. It is a perfect answer to the demand of modern consumers for something different, something quick, something delicious. It is one of a complete line of specialty canned foods, specially created by Fearn to help packers convert wartime canning lines to peacetime profits.

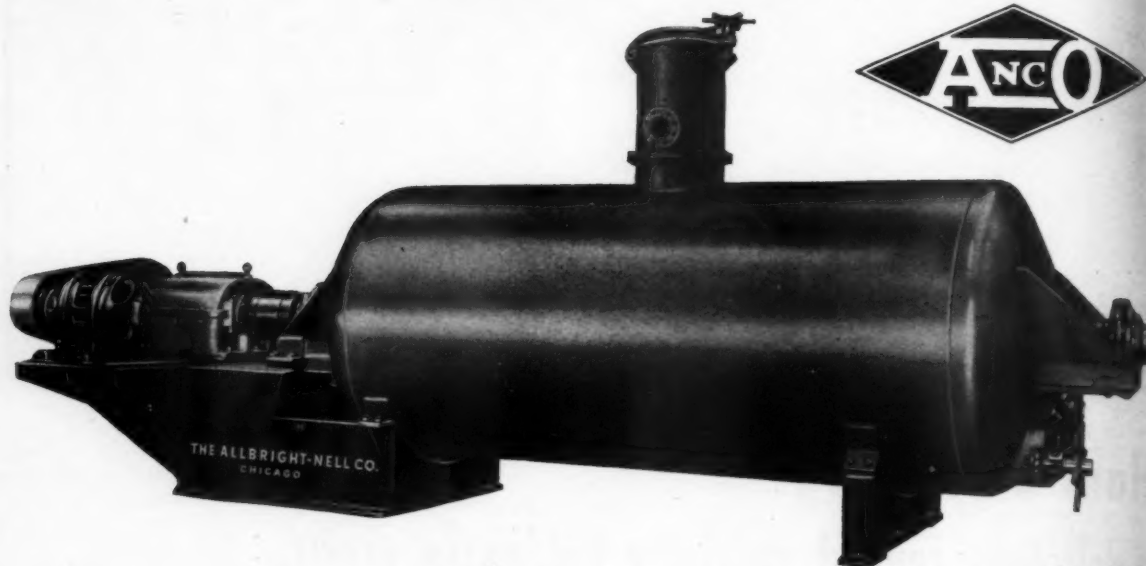
Fearn flavor builders and special ingredients are perfect foundations on which to build a profitable canned meat and specialty business. You are invited to use our facilities and trained personnel in creating similarly distinctive items to add to your own line.

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flavor builders are business builders



1,500 ANCO RENDERING COOKERS

NOW OPERATING IN 45 STATES
AND MANY FOREIGN COUNTRIES



New Rigid Drive No. 8

Hundreds of Renderers order and reorder ANCO Cookers. Their experience has proven the dependability found in the rugged construction, uninterrupted operation and long efficient service of ANCO Rendering Equipment. WRITE FOR CATALOG NO. 66 WHICH DESCRIBES THE NEW RIGID NO. 8 DRIVE ANCO COOKER.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

- William Coady, vice president of B. Schwartz & Co., Chicago, has been named general manager and plant superintendent of the company, Benjamin F. Schwartz, president, announced last week. Coady has been with the firm for 13 years and has spent 22 years in the meat packing industry. He will be in complete charge of plant operations.
- B. Schwartz & Co., which recently merged with the Standard Packing Co., has opened a new plant at 2035 W. Pershing rd., in that city.
- John P. Dooley, an employee of Armour and Company at Chicago for 30 years, died this week. He was born in England in 1885 and began as a clerk with Armour in 1917. He became editor of the plant publication, now known as the *Armour Star*, in 1923. He continued in that capacity for many years until he was transferred to the personnel department where he has been during the last ten years. He was widely known throughout the Armour organization, not only because of his job on the plant magazine but also because he has played an important role in Red Cross, War Bond and other such drives.
- J. W. Sartwelle, president, Port City Packing Co. and Port City Stockyards Co., Houston, Tex., will return shortly from a visit to the Mayo Clinic in Rochester, Minn., much improved in health.
- Archer E. Hayes has moved up to the newly created office of chairman of the board of Hatley Brothers Co., Chicago, while Thomas E. Hanley, jr., has been made president and Richard E. Lange is secretary of the firm. These changes took effect on June 1.
- Russell L. White, a director of Kingan & Co., Indianapolis, Ind., has been elected to the board of directors of the Indiana Bell Telephone Co.
- E. J. Chronister, manager of the quotation department of the Chicago Board of Trade and recording secretary of the B.O.T. gratuity fund, died Thursday of this week. He had been in the Presbyterian hospital for the past ten days. Mr. Chronister had been an employee of the Board of Trade for approximately 40 years.
- Speakers at the New York Retail Grocers' Conference, held June 2 to 4 in Madison Square Garden, included John C. Milton of the American Meat Institute, Chicago; W. R. Lane, New York divisional sales manager, John Morrell & Co.; John Y. Ogden, editor and publisher of *Food Freezing*; Edouard Panchar, food consultant for H. J. Heinz Co., Pittsburgh, and Robert F.

Wilson, food trade attorney. Food merchandising and promotional programs geared to the return of competitive selling were stressed in their discussions of wholesale and retail food distribution problems. The three-day meeting was attended by food manufacturers, distributors and allied interests.

- The appointment of Gunnard O. Johnson as assistant manager of the savory foods division of the Sioux Falls, S. D., plant of John Morrell & Co., was announced by company officials in Ottumwa, Ia., last week. Johnson has had 15 years' experience in the meat business and formerly served as manager of the savory foods division at the firm's Salt Lake City, U., office.

- Fifteen high ranking U. S. military officers, headed by Capt. Walton R. Dowley, USN, recently visited the Chicago plant and general offices of Swift & Company to study and discuss problems related to food procurement for military personnel. The group met with Swift officers to discuss economic phases of the meat packing industry.

- A. C. Wilson, director of Newforge, Ltd., Belfast, Ireland, is visiting in this country until early in July. Mr. Wilson is inspecting various types of packing-house, quick freezing and canning equipment as well as some American meat plants. He reports that shortages of all types of supplies are hindering resumption of normal operations in the British meat trade.

- Ike Duffey, treasurer of Duffey's, Inc., Anderson, Ind., was a speaker at a recent meeting of the Central Labor Council of Indiana.

- R. C. Belt & Son, Marysville, O., recently purchased a 65-acre industrial site near Fayetteville, Tenn., for construction of a rendering plant. The firm formerly operated similar plants in Ohio and New York. The new enterprise will represent an investment of about \$200,000. Construction of the building will begin in the near future.

- Gira-Walsh Co., Chicago provision brokers, have announced that Sidney Diamond, formerly of the Diamond Packing Co., Brooklyn, N. Y., is now in charge of the Gira-Walsh Co. New York office, with headquarters at 162 Fort Greene pl., Brooklyn, telephone Main 2-7040, Brooklyn. The appointment became effective June 1.

- Pec Packing Co., Inc., Buffalo, N. Y., with a plant in Tonawanda, N. Y., is being liquidated.

- Emmett F. Cornelius, member of the Swift & Company research laboratories and expert on cured and canned meats, recently retired from his duties after more than 45 years continuous service. Cornelius began his association with the company in 1902 at the St. Joseph,

Hormel Now Manufacturing Gelatin at Plant in Austin

Officials of Geo. A. Hormel & Co., Austin, Minn., this week revealed the firm's entry into the gelatin business with the opening of a manufacturing plant there. The move is in line with the Hormel policy of processing as much of the raw material from packing operations as possible into finished products. The product will be sold to various industrial users, including the confectionery, pharmaceutical and meat industries.

The new manufacturing plant, employing some 50 to 60 additional workers, has been in the process of assembly since May, 1946 when the company hired W. I. Gorfinkle, acknowledged expert in the field, to set up the new business. Gorfinkle, who had spent 13 years in the gelatin business in various phases of control, production and sales prior to his entry into Army chemical warfare service, is now manager of the gelatin department. William Tisdale, William Seales and G. A. MacGillivray, all technically trained men, have also been brought in for operations and sales.

The plant, only recently in quantity production, will operate 24 hours a day. The Hormel process is based on hot water extraction of the conditioned skins. Equipment consists of grinders, blenders, evaporators, cookers, filters, chilling machines and drying tunnels.

Mo., plant. He became superintendent of the table-ready meats department in 1928 and in 1931 was transferred to Chicago, where he was an assistant to the head of curing and inspection.

- Stanley McGinnis has been named sales manager of the Chas. Sucher Packing Co., Dayton, O. McGinnis has been in charge of hotel and restaurant sales for the E. Kahn's Sons Co., Cincinnati, for more than 18 years and is well known in the packing industry.

- A number of entries for the ninth annual Chicago Market Lamb Show to be held at the Union Stock Yards on June 13 have been received from Midwest farm boys and girls. The contest is open to any farm children who have raised lambs as either a vocational agriculture or 4-H Club project. Competition will be divided into four classes for lambs of market grade and condition. These include single lambs and pens of three, five and ten. Cash prizes are offered in each class and additional cash awards will be made by the Shropshire, Hampshire, Suffolk and Oxford sheep associations for the winners in those breeds. The winning animals will

Shafer Named Armour Sales Manager and Vice President

The election of Walter S. Shafer as vice president and general sales manager of Armour and Company, succeeding F. W. Specht, was announced recently by company officials. Mr. Specht became president of the company in February of this year at the time George A. Eastwood was elevated to the position of chairman of the board of directors.



W. S. SHAFER

Shafer has had more than 25 years' experience with Armour, during which he has served in various capacities. He began as a shipper in 1922 and by 1926 had become a branch manager in the Charlotte territory. In 1931 he was transferred to Florida as district manager and later served as assistant district manager at Albany and Philadelphia, followed by district managerships in Wilkes-Barre in 1937 and Columbus in 1938.

He entered the general sales division at Chicago eight years ago, where he advanced rapidly. When he assumed the position of product sales manager under Specht, then vice president and general sales manager, he became responsible for coordinating production and sales of all Armour food products.

be sold at auction following the judging which will be done by buyers on the Chicago market. A similar show for market hogs is scheduled to be held at the yards on September 17. This contest, the Chicago Junior Market Hog Show and Sale, is subject to the same conditions as the lamb sale. Both events are sponsored by the Union Stock Yard and Transit Co., operators of the Chicago market and by Illinois and Iowa 4-H Clubs and vocational agricultural departments.

● Maynard W. Jennings, 41, killing foreman at the Salem, Va., plant of Neuhooff, Inc., died recently at a hospital in Bedford, Va. Mr. Jennings' father is cattle killing foreman at the Little Rock Packing Co., Little Rock, Ark.

● The plants of the Clayton Packing Co. and Johnson Veal & Lamb Co. at Brooklyn, N. Y., have been purchased by United Dressed Beef Co., a division of Swift & Company, it was revealed by officials last week. The old plant of United Dressed Beef is included in land taken over for the United Nations headquarters site. The company will begin operations there about June 9. Homer S. Price, United manager, said the company would also continue to operate its present plant for the time being.

As part of the transition, certain improvements designed to increase the capacity and efficiency of the new plants will be made as soon as plans are completed, he said. United Dressed Beef was founded nearly a century ago and has been in continuous operation ever since.

● William Schroth, newly elected president of the J. & F. Schroth Packing Co., Cincinnati, O., visited in the East recently accompanied by Mrs. Schroth. Schroth spent some time in New York city contacting his trade there through his representative's office, R. W. Early Inc.

● Frederick B. Edmonds, former president of the Cincinnati (O.) Union Stock Yards, died recently at a hospital in that city. Edmonds was active in the National Stock Yards Association and was widely known by stockmen throughout the country. He had retired two years ago because of ill health.

● Announcement was made on June 1 of the appointment of Marvin F. Holly of Dallas, Tex., as permanent buyer for Swift & Company at the Texarkana Stockyards. Holly has been associated with the company for many years.

● Norman Downs, chairman of the board of J. E. Downs & Sons, Ltd., ham and bacon curer, sausage manufacturer and lard refiner of Staffordshire, England, recently spent considerable time visiting packing plants here and in Canada in order to gather data on modern equipment and procedures. Before sailing for home he visited THE NATIONAL PROVISIONER New York office. He stated that he would time the next visit to this country so as to attend an annual meeting of either the American Meat Institute or the National Independent Meat Packers Association.

● William A. Morgan, 75, former Buffalo, N. Y., district manager for Swift & Company and one of the city's leading financiers, died last month after a long illness. Mr. Morgan joined Swift in 1893 as a bookkeeper and in 1905 was put in charge of the Buffalo district, continuing in that capacity until August 1915.

● The Ciralsky Packing Co., Toledo, O., has announced plans for the construction of a \$17,000 sedimentation system in an effort to halt pollution of the Ottawa River which passes close by the company's abattoir.

● William H. Banning, sales representative for the Wilmington (Del.) Provision Co. for more than 18 years, died recently at his home in that city.

● A 15c hourly wage increase was granted recently to about 3,000 AFL butchers and teamsters employed by 35 independent meat packers in the Los Angeles, Calif., area. The pay boost is provided for in an arbitration award made by George Chesney, U. S. conciliation commissioner. The union and employers had been deadlocked since last March, but agreed on arbitration rather than a strike.

● The Kuhner Packing Co., Muncie, Ind., has donated \$1,000 as prize money



WINS PRIZE FOR BEST-CURED HAM

At the recent Pacific Coast Frozen Food Locker Convention at Portland, Ore., which was attended by more than 100 locker operators and representatives of affiliated industries from California, Oregon and Washington, Sheldon Onsdorf was awarded the first prize plaque in the convention contest for the best-cured country style ham. It was cured in his plant at Battle Ground, Wash. Onsdorf is the presidential nominee of the Washington Refrigerated Locker Association.

for the winners of the state Professional Golfers' Association tournament to be held near there in August.

● H. S. Gilbert, member of the Swift & Company purchasing department, and Mrs. Gilbert left recently on a three week vacation trip to Florida. The couple celebrated their twenty-fifth wedding anniversary on June 3.

● E. J. Hogan, livestock inspector at the Omaha, Nebr., stockyards for more than 37 years, retired last month the day after his seventieth birthday. Hogan had not missed a day's work during his entire association at the yards.

● The Schuman Provision Co., Columbus, O., is reported constructing a \$40,000 plant addition which will enable the firm to double its present capacity. Foundations have already been laid for a one-story concrete and brick building that will provide space for a new cutting room, new loading dock and a new cooler with a capacity of 100 dressed beef carcasses.

● A. Z. Baker, president of the National Stockyards Association, Cleveland, O., was one of the three judges in the Ohio June Dairy Queen contest held in the Cleveland Public Auditorium as one of the features of Agricultural Day at the Mid-America Exposition.



THE SAFE-SURE SOLUTION TO ALL INSECT PROBLEMS

For
MEAT
MANUFACTURERS
AND
PACKERS

Be on the offensive against insect marauders. Beat them to the jump with *Difusolier* and *Difuso*... the modern, insect-killing team that has immediate knockdown power... is harmless to use around humans and pets or exposed foods and fabrics. *Difusolier* sprays *Difuso* mist into every corner and crevice, draws insects into the open, deals instant death. Its automatic, electrical operation will save you time, effort, and profits as you go about your usual business activity. Eliminate insect worries by using *Difuso* regularly.



SERVICE GUARANTEE—
Covers defects in material and workmanship for a 90-day period. After that, repairs will be made at a flat rate of only \$1 plus transportation charges.

SAFE-SURE INSECT CONTROL WITH DIFUSO... the insecticide made specially for use in the *Difusolier*.



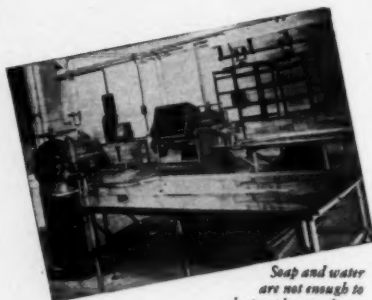
DIFUSOLIER WITH DIFUSO

PRODUCTS OF THE TANGLEFOOT COMPANY

6 Hemlock Street

Grand Rapids 4, Michigan

How to Reduce Meat Spoilage Losses!



Soap and water are not enough to keep a plant sanitary.

Use —

Griffith's Erado

Kills bacteria, yeast and mold. Costs less than a dime a day

If you want a simple, safe, sure way to avoid costly meat spoilage—make it a "must" to use Erado every afternoon at clean-up time.

Applied according to directions, Erado definitely destroys the micro-organisms which cause meat to go bad. Thus, it will enable you to cut spoilage losses . . . and . . . step-up profits—for but a few cents a day.

Erado is widely used because—it is a highly efficient germ-killer that is easy to apply as a scrub or spray. Besides, it is non-poisonous, leaves no odor, will not corrode metal, and does not deteriorate. In addition, it is remarkably economical. Made in powder form, it is packed in 3 1/2-ounce envelopes—enough to make a strong 10-gallon solution.

Protect yourself against expensive spoilage losses—use Erado every afternoon. Order a supply TODAY.



Erado—one of the many products of Griffith's famous laboratories.

The Griffith Laboratories, Inc.

CHICAGO, 9—1415 W. 37th St.
NEWARK, 5—37 Empire St.
LOS ANGELES, 11—49th & Gifford Sts.
TORONTO, 2—115 George St.

Advertising Survey

(Continued from page 17.)

products are distributed in a small rural area where the population is sparse and scattered. The official in charge of selling purchases display material in volume lots and then allocates it to salesmen to be placed in the stores. At various times this promotion is supplemented by premium contests, cooking demonstrations and distribution of circulars. When special drives are on, or a new product is to be introduced, the company sponsors spot announcements broadcast from a local farm station covering almost the entire distribution area.

Geared to point-of-sale

One medium-sized packer whose \$1,-500,000 yearly business is concentrated in the northern part of Illinois, and who has experimented with several major advertising media in different combinations, uses a program geared to the point-of-purchase and supplemented by small display ads in local farm and community papers. This packer supplies dealers with inexpensive display material and holds his salesmen accountable for their proper placement and maintenance. He concentrates on attractive packaging materials and in promoting his products through the appearance of his trucks and sales cars which are kept shiny and painted at all times and which display the company and brand name prominently.

At one time the company officials invested heavily in a broad campaign employing consistent spot announcements over a local station and extensive billboard and sign post advertising. The packer believes this campaign had some value in acquainting the buying public with his brand name, but feels that it was altogether too expensive for its accomplishments. Later he switched to a program featuring a large scale newspaper use tied in with several large 24-sheet poster outdoor signs, but the value returned on the investment in terms of increased sales was negligible and that campaign was scrapped also.

The North Side Packing Co., Pittsburgh, Pa., doing a \$1,500,000 annual business and distributing entirely within the city, devotes the larger percentage of a \$10,000 yearly advertising budget to consistent and extensive street car, bus and other public conveyance advertising and point-of-sale promotion. This activity has been found adequate for maintaining and increasing sales volume and is backed up on occasions with newspaper ads and trade paper announcements. The company also goes to considerable expense in distributing playing card premiums, book matches and annual remembrances to dealers.

Another firm in this same volume group, which distributes fresh and processed meats in a southern rural area approximately 50 miles in radius, has established \$8,000 as the maximum ad-

(Continued on page 30.)

THRIFTY

*** Alumi-lug ***

- ALUMINUM DELIVERY AND STORAGE MEAT AND FOOD BOX

Wilson & Co. Inc.

*** Reduces ***

handling costs, increases truck delivery payloads, increases storage space. Slashes upkeep and replacement costs.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13 1/2" x10" deep — yet weighs only 11 1/4 lbs. less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

Tapered construction for compact nesting when not in use

Dual purpose stacking bar and handle makes it possible to stack 5 or more ALUMI-LUGS with up to 1000 lb. load



FIRM NAME EMBOSSED FREE ON REQUEST
For Further Information, See Your Equipment Dealer, or Write to
J. M. GORDON COMPANY
756 S. Broadway, Los Angeles 14, Calif.
Manufacturers and Marketers

The National Provisioner—June 7, 1947

RECENT PATENTS

The information below is furnished by patent law offices of

LANCASTER, ALLWINE & ROMMEL

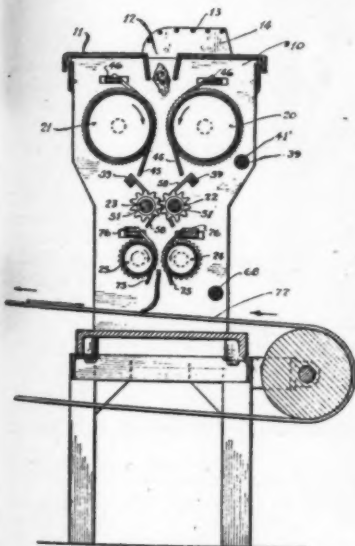
468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,420,549, MEAT TREATMENT, patented May 13, 1947 by Harry H. McKee, Nicholas J. Dziedzic and Charles L. Straeten, Chicago, Ill., assignors to Industrial Patents Corp., Chicago, Ill., a corporation of Delaware.

The meat is stretched, and then sub-



jected to a tenderizing step whereby the stretched fibres are severed, whereupon the surface of the meat is treated to close the openings therein (to retain the juices and improve appearance).

No. 2,419,646, CONTAINER, patented April 29, 1947 by William H. Inman, Newark, N. Y., assignor to Bloomer Bros. Co., Newark, N. Y., a corporation of New York.

The construction includes wings folded over the side walls of the container, with the wings locked into place and fluid tight below their tops.

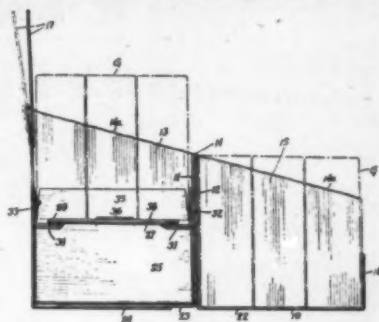
No. 2,420,517, DEHYDRATION OF FOODS BY MEANS OF HYDROPHILIC LIQUIDS, patented May 13, 1947 by John D. Brandner, Wilmington, and Rudolph Max Goepp, jr., New Castle, assignors to Atlas Powder Co.,

Wilmington, a corporation of Delaware.

High water content foods are dehydrated by contacting with successively increasing concentrations of a non-toxic, organic hydrophilic substance, which is highly water-soluble and unobjectionable in taste, odor and color, and which is less volatile than water until the food loses a substantial amount of its water content, and separating the dehydrating solution from the food before the rate of absorption of dehydrating solution by the food exceeds the rate of loss of water.

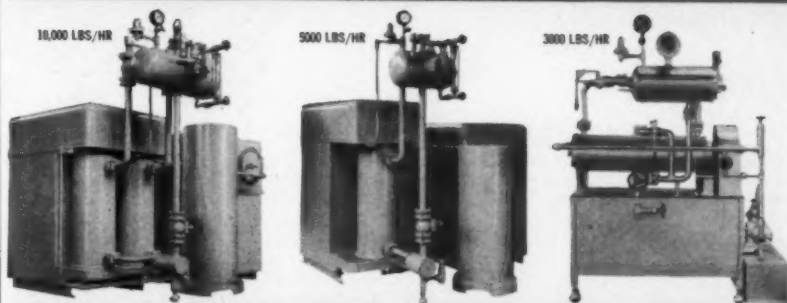
No. 2,420,773, DISPLAY BOX WITH ADJUSTABLE BOTTOM, patented May 20, 1947 by Irving Dorfman, New York, N. Y., assignor to Federal Carton Corp., New York, N. Y., a corporation of New York.

The box bottom may be elevated so as to project the upper portion of the



contents above the plane of the mouth of the container.

UP with Lard Quality and Buy-Appeal!



DOWN with Lard Processing Cost!



CONTINUOUS, closed chilling and plasticizing with VOTATOR lard processing apparatus gives you complete control over the transition from liquid hot fat to cooled, congealed lard. The finished product is uniformly smooth, white, and creamy—a preferred shortening in the eyes of Mrs. Consumer.

That's one reason why packers large and small are converting to the VOTATOR technique. There's another.

VOTATOR apparatus reduces lard processing cost. Volume requirements are met in less than half the floor space required by open methods. Refrigeration is used much more economically. Waste is eliminated. Work is saved.

If you're interested in better lard sales on a more profitable production level, write for new descriptive folders about VOTATOR lard processing apparatus.

THE GIRDLER CORPORATION, LOUISVILLE 1, KENTUCKY
VOTATOR DIVISION

District Offices: 150 Broadway, New York City 7 • 2612 Ross Bldg., San Francisco 4 • 617 Johnston Bldg., Charlotte 2, N. C.

THIS IS IT!

THE MARVEL TWIST-LINKASSEMBLER!



Some months past, the debut of this sensational Linkassembler was announced and we stated that deliveries would then commence.

Simultaneously with the publishing of this announcement, our engineers concluded work on a new feature which has made UNDERSTATEMENTS of the claims we then made. We halted production to incorporate this feature into the machine.

We stated that the machine will produce at least 210 links per minute, but that there is no limit to its capacity.

**WITH THIS NEW FEATURE IT WILL BE POSSIBLE TO ATTAIN AN OUTPUT OF
500 OR MORE LINKS PER MINUTE!**
(and still no limit to its capacity)

At that rate over 2000 pounds of sheep casing Pork Sausages per hour can be linked and assembled onto sticks. Other types of sausages proportionate.

To the over 900 American and Canadian firms and to the scores in England, Eire, France, Switzerland, Sweden, Australia, and New Zealand, who have placed their orders or have made inquiries, we express regret over the delay, which extended longer than anticipated.

The REVISED descriptive literature will be forthcoming soon.

Because of our strict adherence to the announced policy of "first come, first served," it is advisable to send in orders soon. Such orders will not be binding, but they will secure priorities.

MARVEL SAUSAGE MACHINES, INC.
POST OFFICE BOX 516
DETROIT 31, MICHIGAN

Armour Finds Broad Use for Power Trucks at Chicago

FOR more than thirty years use has been made by Armour and Company, in its Chicago plant, of a fleet of storage battery-powered industrial trucks for the handling and movement of a considerable portion of the company's supplies and products, from receipt on through into storage and into outward shipment. Twenty-five of the plant's more than 100 buildings are serviced by battery-powered trucks of the tractor, platform and fork-lift types.

These work, as the occasion demands, entirely intra-building, or inter-building. During the years that Armour has made use of battery-powered trucks, their duties have been so integrated with production operations that the utmost reliance is placed on them for their quiet and dependable day-by-day efficiency.

One of the unique features of the battery-powered trucking system at the Armour plant is the use made of the outdoor highway connecting various buildings at third-floor level (top photo). Through the use of this highway traffic congestion at street-level is avoided. Conveyor systems are used to move product into some of the processing operations with the battery-powered trucks picking up further movement.

75 Tractors in Use

In a recent survey of the Armour material handling system, it was found that some 75 battery-powered tractors are used for movement of raw meats into the pickling or curing departments, for building-to-building movement, and for handling incoming supplies. Four lowlift platform trucks are used to handle skidded loads, while two specially built vat-handling trucks are used in the S.P. department. In the canning department, tinned meats are taken from the filling machines in special retort baskets by a fleet of five fork-lift trucks, and placed in the steam-cooking and sterilizing retorts in loads of 2,000 lbs. at a time.

The fork-lift trucks also remove the retort baskets from the cooking and sterilizing retorts (see Photo 2), set them aside to cool, then move them to labeling machines. Conveyor systems move the cans to packing, where the cartons are placed on special dollies





THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

which are moved by tractors to storage or to outward shipment.

Department heads direct the various move operations with the truck operators being given a copy of the scheduled movements so that a constant flow of tractor-trains move between buildings. These either carry raw meats to pickling or curing, or from department to department, or handle loads of incoming items. Among these are packages of cut-up frying chickens. These are received on highway trailers (see Photo 3). The tractor-trains move into the shipping department or into refrigeration areas. The platform trucks are used largely in the packing department. Use also is made of them, as need arises, in movement of loads piled directly on the platform, or on skids, from point to point in other departments of the plant.

A centrally-located, fully-equipped, maintenance and battery room, with a special maintenance crew, is provided for checking the trucks. Each truck is inspected and greased once a day, with a thorough general inspection once a month. Not all of the trucks are used 'round-the-clock, and those operating but a single shift come into the central location for battery charging at night. Those other trucks operating for longer periods, have their batteries charged at regular intervals. A total of 123 batteries is provided for the fleet of 85 trucks used at the Armour plant. Batteries are changed by manually-operated hoist.

Maintenance of both trucks and batteries is conducted according to schedule in an economical manner, resulting in very little "down time" of the trucks for repairs. The system of preventive maintenance, plus a training course given to every truck operator at Armour, helps to keep expenses down, since the operators pride themselves in

keeping their machines at peak operating condition, checking all brakes, signals and controllers before taking a truck into service, and immediately reporting anything unusual in operation.

Charging of the batteries is under control of an electrician assigned to this duty. He has control of the 58-outlet charging system, and also the inspection and cleaning of the batteries.

Advertising Survey

(Continued from page 26.)

vertising outlay per year. This firm uses 15 per cent of the budget in small dailies, advertising papers and weekly community newspaper display advertisements, about 10 per cent in billboard advertising, 25 per cent in truck promotion and approximately 5 per cent for cooking schools and demonstrations. The rest of the advertising money is held back as a reserve fund which can be used to boost sale of lagging items, spearhead sales drives and strengthen the entire program when needed.

Many other firms in this distribution category are employing advertising media and programs similar to those mentioned in this article but were unable to evaluate them for THE NATIONAL PROVISIONER representative. Some felt that they had not conducted their programs long enough to properly analyze results (the war years and the period of meat shortage caused many packers and processors to eliminate or curtail their promotional programs) and desired to test each medium further before committing themselves.

With but a few exceptions, the so called "green meat" and custom slaughtering houses with whom contact was made do little promotional work aside from once-yearly good will notices in local or regional trade publications.



NEW HOME OF WEST COAST SEASONING MANUFACTURER

H. Schlesinger Co., Los Angeles manufacturer of seasonings, is now located in a new plant at 631-33 Towne ave. The new quarters, 8,000 sq. ft., represent a three-fold increase from previous space. All equipment is automatic so that manual handling has been practically eliminated. The firm can blend and process lots of seasonings up to 3,000 lbs. each. In the near future company executives expect to expand their line by the addition of curing compounds and flavors.



Winter Wonderland

EVERY DAY IN THE YEAR!
IN THE **14** GREAT CITY ICE
COLD STORAGE WAREHOUSES

JUST
RIGHT
FOR YOUR
PERISHABLES

- JERSEY CITY, N. J.**
Seaboard Terminal & Refrigeration Co.
- HORNELL, N. Y.**
The City Ice & Fuel Company
- PITTSBURGH, PA.**
Federal Cold Storage Co.
- CLEVELAND, OHIO**
Federal Cold Storage Co.
- COLUMBUS, OHIO**
Federal Cold Storage Co.
- DECATUR, ILLINOIS**
Polar Service Company
- ST. LOUIS, MO.**
Mound City Ice & Cold Storage Co.
- ST. LOUIS, MO.**
Federal Cold Storage Company
- NATIONAL STOCK YARDS, ILL.**
North American Cold Storage
- SPRINGFIELD, MO.**
Springfield Ice & Refrigerating Co.
- KANSAS CITY, KANS.**
Federal Cold Storage Co.
- TULSA, OKLA.**
Tulsa Cold Storage Co.
- GALVESTON, TEXAS**
Galveston Ice & Cold Storage Co.
- PHOENIX, ARIZ.**
Crystal Ice & Cold Storage Co.

the CITY ICE & FUEL CO.

COLD STORAGE DIVISION

HEADQUARTERS • 33 S. CLARK ST. CHICAGO 3, ILL.



Over a decade of experience on designing, engineering and building refrigeration products to meet specific needs in all fields of industry is behind every Kold-Hold product. This background of "know-how", geared to your needs, is your guarantee that you can "bank" on Kold-Hold products for complete satisfaction. The decreased spoilage, increased pay loads, and reduced labor requirements bring large annual savings. The cost of the Kold-Hold refrigeration equipment thus becomes a deposit drawing high rates of interest. Here are your savings:

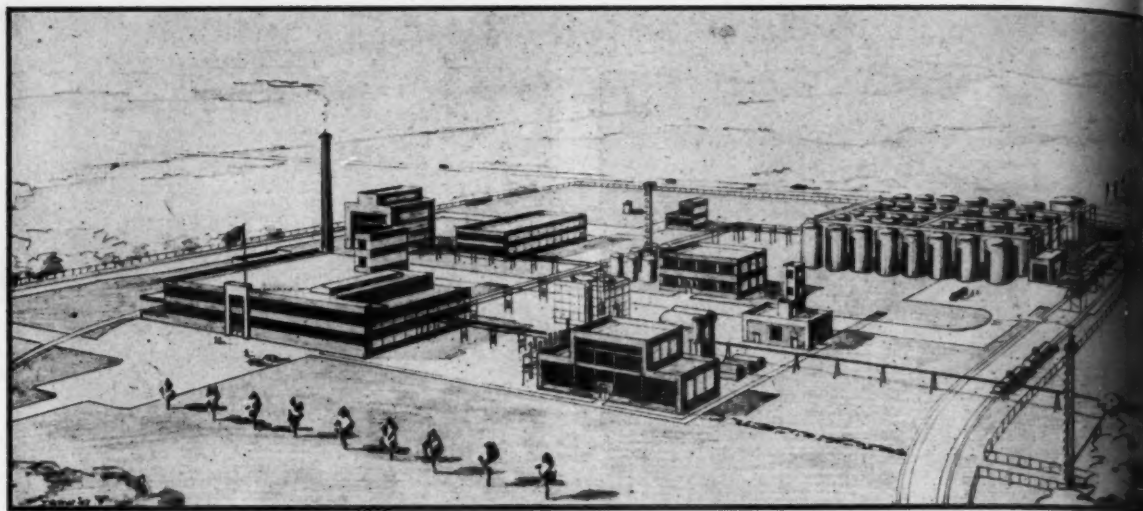
- *NO SPOILAGE**—In providing a cooler room on wheels Kold-Hold refrigeration eliminates loss from slime, loss of bloom and trimming. Kold-Hold delivers the meat fresher, untainted and hard.
- *GREATER PAYLOAD**—Kold-Hold plates take up little space, leaving room for a larger payload. They protect your meat and insure its freshness throughout the longest trips by holding specified temperatures until day's end.
- *SAVE MAN HOURS**—Undelivered meat need not be removed at night. A simple extension from your existing cooling system to the Hold-Over plates in the truck gives you a cooler room on wheels. This keeps your meat in prime condition overnight and eliminates many man hours that would be required to remove the meat, store it and later to reload the truck.
- *LOW COST OPERATION**—Kold-Hold truck refrigeration costs less than ice.
- *LAST A LIFETIME**—Kold-Hold plates will outlast your truck body. Kold-Hold plates installed in your old trucks can easily be adapted to meet the needs of your new equipment.

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SWIFT'S NEW INDUSTRIAL OILS PROCESSING UNIT TO BE BUILT AT HAMMOND

Major engineering and equipment contracts for the industrial oil processing unit of Swift & Company's new technical products plant in Hammond, Ind., have been awarded, according to E. A. Moss, vice president. The unit will be constructed on a 70-acre site and is expected to be completed in 1948. It will process special oils for use in rubber, textiles, soap, cosmetics, linoleum, paint, lubricants and many other industrial products. The M. W. Kellogg Company has been awarded a contract to erect a Soxhlet unit for fractionation of basic glyceride fat and oil into new products for specialized industrial uses. The Blaw-Knox Company has been awarded the contract to build facilities for the extraction of glycerine from fat and oil by a continuous process.

One of the Kellogg units, designed principally to decolorize

glycerides and fatty acids, will accomplish this with a high yield of valuable products for soap manufacture. The same plant is also designed to operate on crude linseed oil and, by concentrating the color bodies and other undesirable anti-oxidants into a small fraction at low processing cost, to produce exceptional yield of high quality linseed oil. Soybean and other oils are also planned as alternate and successive raw materials in operation of this unit.

Another unit—a destearinizing plant—will separate both glycerides and fatty acids into high quality stearine and a clear oil of low pour point. These products are basic materials for industrial uses. Stearine will be precipitated by chilling, using the solvent itself as the refrigerant, and then separated by filtering in special continuous rotary filters.

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QMC RESEARCH ON CALORIC INTAKE, PROTEIN RETENTION

Recent experiments with human subjects conducted under direction of the Quartermaster Corps indicate that unless a man consumes a minimum of 1800 calories a day it is impossible for him to retain the proteins essential for the nourishment of his body tissues. The standard Army ration provides a minimum of 3600 calories daily.

The studies are part of a Quartermaster program to develop "life rations" or survival rations that would represent the minimum of food and water necessary for survival over an extended period. The results disprove opinions once held that it might be possible to design a highly concentrated protein food of very small size which would supply the nutrient needs of the body.

WHOLESALE FOOD PRICES UP

Wholesale food prices continued to advance during the week ended June 3, and the index rose to \$6.09, according to the Dun & Bradstreet, Inc., report. This index compared with \$6.02 in the preceding week and \$4.21 a year earlier. Price advances were noted in 13 of the 31 foods used in compiling the index, while six declined. Prices of beef, bellies, lard, cheese, cottonseed oil, steers, hogs and lambs were among those which advanced during the week.

Top Quality - Faster Production!

WITH NIAGARA NO-FROST METHOD IN FOOD FREEZING, CHILLING OR HOLDING

TOP QUALITY... because your product is brought to correct core temperature quicker.

FASTER PRODUCTION... because there are no delays or shut-downs for defrosting and because the correct cooling temperature is reached more quickly.

● You get and use all the refrigeration for which you pay. Your compressor operates at higher suction pressure, saving power cost, reducing maintenance expense.

For complete description, write for Bulletins 83-NP and 102-NP.



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PESCO SAW SERVICE Large hand saw frames, beef splitter frames, pig nose and scribe frames, designed for heavy duty. Sharp filed blades, individually wrapped and inspected perfect—ready for quick blade changes.

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The Round Nose Charging Truck has the body fabricated of #12 ga. steel, electric welded throughout. Nose reinforced with heavy flat steel bar, corners rounded and double reinforced, double thick truck edge. Steel leg set and removable pipe handles with patented handle brace.

DIMENSIONS:

Overall length	73½"
Overall width, 68M	40"
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Overall width, 68W	42¾"
Overall height	58"
Inside length, top	58"
Inside length, bottom	25"
Inside width, top	29½"
Inside width, bottom	23½"
Inside body depth	22½"

NUMBER DESIGNATIONS:

- 68WRB—36" Wood wheels, roller bearing, rubber tires
- 68WB—36" Wood wheels, roller bearing, steel tires
- 68W—36" Wood wheels, plain bearing, steel tires
- 68FR—20" Steel, roller bearing, rubber tires
- 68F—20" Steel, plain bearings
- 68M—36" Steel, plain bearings

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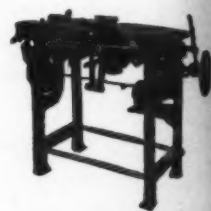
If you would like to cut packaging costs in your lard and shortening department, switch from hand methods to the modern machine method. Many plants formerly using hand packaging are now using PETERS automatic and semi-automatic machines, with substantial savings in production costs.

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Send us samples of the cartons you are now using. We will be pleased to send you complete information on the most economical and efficient machines to meet your requirements.



JUNIOR FORMING AND LINING MACHINE. Sets up 15-40 cartons per minute. Requires one operator. Can be made adjustable to set up several carton sizes.



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MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....36	Tallow and Greases...44
Curt Provisions.....40	Vegetable Oils.....45
Lard.....40	Hides.....46
L. C. L. Prices.....38	Livestock.....48

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Steady to mostly 50c higher; other markets mostly 25c to 50c higher.

	Thurs.	last week
Chicago, top.....	\$25.00	\$24.50
4 day avg.....	22.43	22.91
Kan. City, top.....	25.00	24.50
Omaha, top.....	25.25	25.00
St. Louis, top.....	24.25	24.50
Corn Belt, top.....	24.00	24.00
St. Paul, top.....	25.00	24.75
Indianapolis, top...	24.50	25.00
Cincinnati, top.....	24.35	24.25
Baltimore, top.....	25.00	24.75
Receipts 20 markets		
4 days.....	340,000	286,000
Slaughter—		
Fed. Insp.*.....	792,000	857,000
Cut-out.....	180-	220-
results.....	220 lb.	240 lb.
This week...+\$45	\$0.00	—\$1.52
Last week....	.22	.57

PORK

Chicago:		
Reg. hams,		
all wts.49 @50	49 @50	
Loins, 12/16...47 @49	48 @50	
Bellies, 8/12...42½ @43½	42½ @43½	
Picnics,		
all wts.24 @33½	25 @33½	
Reg. trim-		
mings.....19½ @21	20 @21	
New York:		
Loins, 8/12...52½ @54½	51 @53	
Butts, all wts.39 @41	38 @40	

LAMBS

Chicago, top.....	\$22.65	\$22.50
Kan. City, top.....	21.75	25.00
Omaha, top.....	23.00	25.00
St. Louis, top.....	26.00	25.00
St. Paul, top.....	22.25	22.25
Receipts 20 markets		
4 days.....	223,000	200,000
Slaughter—		
Fed. Insp.*.....	263,000	289,000
Dressed lamb prices:		
Chicago, choice....43@44	42@43	
New York, choice..45@47	40@43	

Cattle—Beef—Veal

CATTLE

Chicago cattle market for the week: Unevenly steady to slightly higher for the best quality, but lower quality lost ground. Steers, 25c to 50c higher; heifers, steady to strong; cows, steady to 50c lower; canners and cutters, 50c to \$1.00 lower; bulls, 25c higher; calves, steady.

	Thurs.	last week
Chicago steer top...	\$27.60	\$27.35
4 day cattle avg...	25.25	24.50
Chi. bol. bull top...	17.50	17.25
Chi. cut. cow top...	13.25	13.75
Chi. can. cow top...	11.00	11.75
Kan. City, top.....	27.50	26.25
Omaha, top.....	27.25	26.50
St. Louis, top.....	26.25	25.25
St. Paul, top.....	27.00	26.25
Receipts 20 markets		
4 days.....	247,000	236,000
Slaughter—		
Fed. Insp.*.....	255,000	285,000

BEEF

Carcass, good, all wts.:		
Chicago.....39½@41	38 @40	
New York.....41 @42½	38 @39½	
Chi. cut., Nor..24 @24½	23½ @24	
Chi. can., Nor.24 @24½	23½ @24	
Chi. bol. bulls,		
dressed	26½	26

CALVES

Chicago, top.....	\$26.00	\$26.50
Kan. City, top.....	25.00	25.00
Omaha, top.....	23.00	22.00
St. Louis, top.....	26.50	26.50
St. Paul, top.....	27.00	27.00
Slaughter—		
Fed. Insp.*.....	137,000	146,000
Dressed veal:		
Good, Chicago...36@38	35@38	
Good, New York...34@36	34@36	

*Week ended May 31.

Hides—Fats—By-Products

HIDES

Chicago packer hides: strong.

	Thurs.	last week
Hvy. native		
cows.....22½ @23½	22 @22½	
Nor. native,		
Kipskin.....	47	45
Outside Small Pkr.		
Native, allweight,		
strs. & cows.17½ @23	17½ @22	

TALLOW, GREASES, ETC.

Chicago tallow: easier and mixed.		
Fancy tallow.....13@14	13½ @14	
Chicago grease: easier, but mixed.		
Choice white grease.13@14	13½ @14	
Chicago By-Products:		
Dry rend. tankage..*1.65@1.70	*1.65	
10-11% tankage....	*7.00	*7.00
Blood.....	*6.50	*6.50
Digester tankage		
60%.....	94.00	94.00
Cottonseed oil,		
Val & S. E....21½ @22n	22 pd & b	

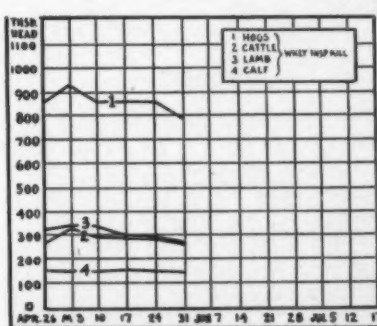
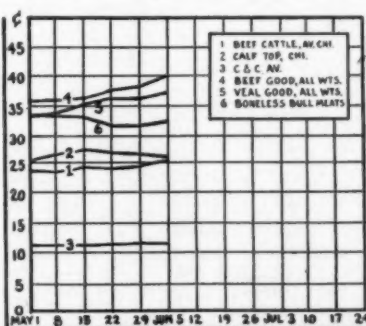
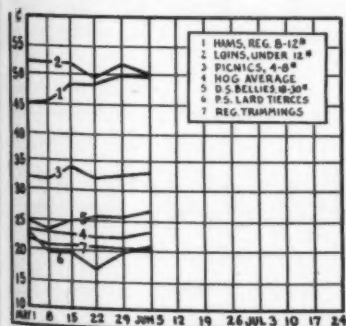
*F.O.B. shipping point.

LARD

Lard—Cash.....21.25n	21.10n
Loose.....19.00ax	18.50b
Leaf.....18.00n	17.50n

PENNSYLVANIA OLEO BILL

After long and heated controversy the Pennsylvania state legislature on May 27 passed a bill continuing regulations on the sales of oleomargarine, including a ban on addition of color to the product prior to sale. The bill, which has been sent to the lower chamber for concurrence, imposes a license fee of \$2 on each wholesale and retail dealer; requires clear labeling of oleo packages, and requires restaurants and hotels serving the product to indicate the fact on menus.



Holiday Decline in Meat Production Under Federal Inspection Nine Per Cent

Meat production under federal inspection dipped sharply during the short Memorial Day week with its long holiday, but the dip was less severe than expected.

The U. S. Department of Agriculture reports that meat production in federally inspected plants during the week ended May 31 totaled 267,000,000 lbs. This was 9 per cent below the 295,000,000 lbs. reported in the previous week, but was 43 per cent above the 187,000,000 lbs. reported for the corresponding week last year.

Cattle slaughter for the week was estimated at 255,000 head which was 11 per cent below 285,000 slaughtered in the previous week, but more than double the 107,000 head slaughtered a year ago. Beef production was calculated at 128,000,000 lbs. compared with 145,000,

000 reported the preceding week and 60,000,000 during the comparative week a year ago.

Calf slaughter was estimated at 137,000 head, 6 per cent below 146,000 processed in the preceding week but nearly double the 72,000 reported for the same period last year. Output of inspected veal for the three weeks under comparison was 14,100,000, 14,500,000 and 7,000,000 lbs., respectively.

Hog slaughter was estimated at 792,000 head which was 8 per cent below the 857,000 head slaughtered during the preceding week but 4 per cent above the 759,000 recorded for the same week in 1946. Estimated pork production at 114,000,000 lbs. for the week, compared with 123,000,000 lbs. in the previous week and 110,000,000 in the same week last year. Lard production totaled 31,200,000 lbs. compared with 33,200,000 in the previous week and 20,100,000 in the same week last year.

The number of sheep and lambs slaughtered was estimated at 263,000

head. This was 9 per cent below the 289,000 reported for the preceding week but 6 per cent above the 247,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 11,300,000, 12,700,000 and 10,300,000 lbs., respectively.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during March is reported by the USDA on a percentage basis as follows:

	Mar. 1947	Feb. 1947	Mar. 1946
	Per cent	Per cent	Per cent
Cattle—			
Steers	51.2	51.3	51.1
Heifers	13.8	16.9	11.4
Cows	32.3	30.6	28.1
Bulls and stags	2.7	2.1	8.2
Canners and cutters	8.7	9.7	7.4
Hogs—			
Sows	7.2	6.9	8.1
Barrows and gilts	92.1	92.2	91.4
Stags and boars	.7	.9	.4
Sheep and lambs—			
Lambs and yrags	93.6	91.1	91.1
Sheep	6.4	8.9	4.1

*Included in all cattle classifications.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Week ended May 31, 1947, with comparisons								Total meat
	Beef		Veal		Pork (excl. lard)		Lamb and mutton		
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
May 31, 1947.....	255	127.5	137	14.1	792	114.0	263	11.3	266.9
May 24, 1947.....	285	145.1	146	14.5	857	122.6	289	12.7	294.9
June 1, 1946.....	107	59.4	72	7.0	759	110.2	247	10.3	186.9

AVERAGE WEIGHTS—LBS.

Week Ended	Cattle			Hogs			Sheep and lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
May 31, 1947	929	500	187	103	263	144	94	43	15.0	31.2
May 24, 1947	939	509	178	99	261	143	96	44	14.9	33.2
June 1, 1946	987	553	171	97	247	145	89	42	10.7	20.1

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended May 31, 1947:

	Week May 31	Previous week	Cor. wt. 1946
Cured meats, pounds	14,493,000	18,408,000	11,900,000
Fresh meats, pounds	33,200,000	46,284,000	18,426,000
Lard, pounds	3,608,000	3,172,000	2,863,000

CUTTING TEST MARGINS THIS WEEK SHOW IMPROVEMENT FOR ALL WEIGHTS OF HOGS

(Chicago costs and credits, first three days of week)

Lard and fat cut prices continued to advance this week and total product values moved to a substantially higher level. Live costs declined on light and medium weight animals and remained mostly steady on heavier stock, resulting in improved cut-out results. Light butchers made the strongest showing, advancing from a minus margin of 22c last week to a plus 45c. Medium weights

broke exactly even as compared with a loss of 57c the previous week, while heavy hogs improved to a \$1.82 minus margin.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on figures for the early part of each week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	13.9	20.0	48.7	\$ 6.77	\$ 9.74	13.8	19.4	48.7	\$ 6.72	\$ 9.45		12.9	18.1	51.1	\$ 6.59	\$ 9.25	
Skinned hams	5.3	7.4	29.5	1.68	2.19	
Picnics	5.6	8.1	35.7	1.88	2.73	5.5	7.7	32.0	1.76	2.46		4.1	5.7	34.0	1.39	1.94	
Boston butts	4.2	6.0	38.5	1.61	2.31	4.1	5.8	37.5	1.53	2.17		9.6	13.4	40.5	3.89	5.63	
Loins (blade in)	10.1	14.5	49.0	4.94	7.10	9.5	13.8	47.0	4.61	6.49		3.9	5.5	39.2	1.54	2.19	
Bellies, S. P.	11.0	15.8	48.0	4.73	6.79		8.6	12.0	26.0	2.25	3.12	
Bellies, D. S.		4.6	6.4	15.5	.71	.99	
Fat backs	3.2	4.5	15.0	.48	.67		3.4	4.8	20.0	.68	.96	
Plates and jowls	2.9	4.2	20.0	.58	.84	2.2	3.1	17.8	.39	.55		10.4	14.5	19.2	2.00	2.79	
Raw leaf	2.2	3.2	17.8	.39	.57	1.6	2.3	31.5	.50	.72		2.9	4.1	19.8	.77	.86	
P. S. lard, rend. wt.	12.8	18.4	19.2	2.46	3.53	2.0	2.8	15.1	.30	.42	80	1.13	
Spare ribs	1.6	2.3	37.5	.60	.8680	1.13		
Regular trimmings	3.2	4.6	19.8	.83	.91	
Feet, tails, neckbones	2.0	2.9	15.1	.30	.44	
Offal and miscellaneous80	1.15	
TOTAL YIELD AND VALUE	60.5	100.0	...	\$25.69	\$36.97	71.0	100.0	...	\$25.00	\$35.21	71.5	100.0	...	\$23.02	\$32.19		
				Per cwt. alive					Per cwt. alive					Per cwt. alive		Per cwt. fin. yield	
Cost of hogs	\$24.04	\$23.96	\$23.61	...	\$24.54	
Condemnation loss121212	...	\$24.82	
Handling and overhead	1.088981	...	\$24.82	
TOTAL COST PER CWT.	\$25.24	\$36.32	\$25.00	\$35.21	\$24.54	\$34.82	\$24.82	
TOTAL VALUE	25.69	36.97	25.00	35.21	23.02	32.19	32.19	
Cutting margin	+.45	+.65	+.00	+.00	-.52	-.33	-.23	
Margin last week	-.22	-.32	-.57	-.80	-1.86	-.26	-.26	

AMI PROVISIONS REPORT

Total pork products in cure and storage in packers' inventories was reported at 423,300,000 lbs. on May 31 by the American Meat Institute. This figure included rendered pork fat and lard. The total for pork meats was 278,100,000 lbs.

The grand total represented a decline in provision stocks of 5 per cent from two weeks earlier, and a decline of 7 per cent in the total for pork meats alone. Pork stocks totaled 298,500,000 lbs. and lard and rendered pork fat stocks 145,400,000 lbs. two weeks earlier.

Stocks of leading sweet pickled, DC and frozen-for-cure items declined during the two week period—hams 10 per cent, picnics and bellies 9 per cent each—but other items in this classification increased 4 per cent in volume.

Fresh frozen loins, shoulders, butts, and spareribs, at 9,500,000 lbs., were 17 per cent below the previous figure, but other items in the fresh frozen group gained 9 per cent at 20,800,000 lbs. and the total figure changed little from two weeks earlier.

Stocks of DS cured and frozen for cure items declined moderately—bellies 6 per cent, fat backs 1 per cent, and all other items 2 per cent. The decline in the total of DS cured items was 6 per cent, and in the total of items frozen for DS cure 11 per cent.

Provision stocks as of May 31, 1947,

as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows May 31 stocks as percentages of the holdings two weeks earlier and on the comparable date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	May 17, 1947	June 1, 1946	May 31 stocks as Percentages of Inventories on
D. S. PRODUCT			
Bellies (Cured).....	92	377	..
Fat backs (Cured).....	99	86	..
Other D. S. Meats (Cured).....	89	73	..
TOT. D. S. CURED ITEMS.....	94	146	..
TOT. FROZ. FOR D. S.....	89	800	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular.....	105	58	8
Skinned.....	93	138	40
All S. P. Hams.....	93	128	59
Hams, Frozen-for-Cure,			
Regular.....	88	140	5
Skinned.....	85	90	47
All frozen-for-cure hams.....	85	91	38
Picnics			
Sweet pickle cured.....	93	281	42
Frozen-for-cure.....	90	175	42
Bellies, S. P. and D. C.....	101	114	95
Sweet pickle cured.....	73	64	28
Frozen-for-cure.....	73	64	28
Other Items			
Sweet pickle cured.....	111	116	45
Frozen-for-cure.....	93	186	26
TOT. S. P. & D. C. CURED.....	98	123	59
TOT. S. P. & D. C. FROZEN.....	80	82	32
BARRELED PORK.....	100	190	22
FRESH FROZEN			
Loins, shoulders, butts and			
spareribs.....	83	43	31
All other.....	100	84	125
Total.....	100*	65	65
TOT. ALL PORK MEATS.....	93	106	49
RENDERED PORK FAT.....	102	200	..
LARD.....	100*	564	74

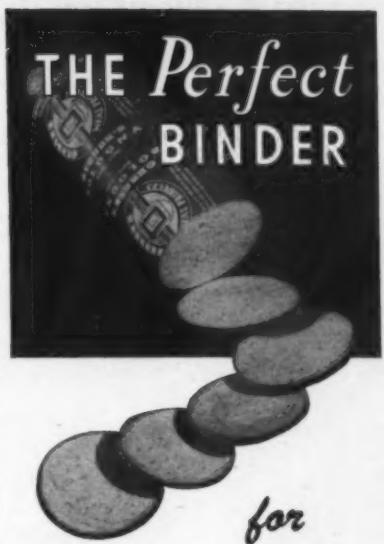
*Small change.
Note: A considerable quantity of cured, frozen and canned pork and lard was held for the USDA and was included in holdings of a year ago. None is now being held for government account.

CHICAGO PROVISION STOCKS

Lard holdings on May 31 represent another sharp gain of nearly 15,000,000 lbs. over the previous month, making the total of lard in storage 55,050,632 lbs. Total meat holdings show a drop, however, when compared with a month ago and a year ago, totaling 37,190,294 lbs. compared with 41,122,080 and 39,154,355, respectively.

	May 31, '47, lbs.	Apr. 30, '47, lbs.	May 31, '46, lbs.
All barreled pork	1,560	1,110	386
P. S. lard (a).....	40,943,704	25,175,877	2,202,706
P. S. lard (b).....	14,106,928	15,440,938	3,625,346
Other lard.....	55,050,632	40,616,815	5,828,052
TOTAL lard.....	157,100	112,600	40,000
D. S. cl. bellies (softcured).....	157,100	112,600	40,000
D. S. cl. bellies (other).....	6,918,101	7,716,864	2,103,498
TOTAL D. S. cl. bellies.....	7,075,201	7,829,464	2,143,498
D. S. rib bellies.....	3,266,224	3,920,893	7,257,631
D. S. fat backs.....	971,927	1,087,132	909,037
S. P. regular hams.....	7,213,597	7,847,134	7,172,226
S. P. skinned hams.....	10,336,692	11,797,563	8,543,829
S. P. bellies.....	2,652,654	3,287,336	2,909,853
S. P. picnics, S. P. Boston shoulders.....	5,473,999	5,352,558	10,218,281
Other cuts of meats.....	37,190,294	41,122,080	39,154,355
TOTAL all meats.....			

(a) Made since October 1, 1946. (b) Made previous to October 1, 1946.
The above figures cover all meats in storage in Chicago, including holdings by the Government.



WIENERS, BOLOGNA

Specialty Loaves

REDUCE SHRINKAGE

Special X soy binder saves you money by reducing shrinkage. Soy holds the moisture and prolongs freshness. Better appearance and eating quality make your goods more saleable.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples

Special X

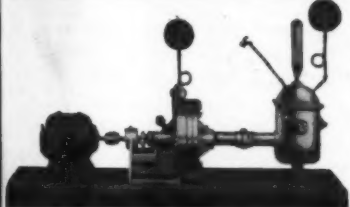
SOY FLOUR

Meatone

GRITS

SPENCER KELLOGG

AND SONS, INC.
DECATUR 80, ILLINOIS



This simple RETURNAL outfit collects steam condensed in cooker jackets and returns it directly to the boiler at high temperature and pressure and without any flash steam loss. It reduces boiler load by 25% or more and usually saves enough in fuel, water and softening materials to pay back its cost every year.

The better steam circulation induced by this system results in hotter steam heated units, quicker and better processing and usually increases production by 15% or more.

No packing or rendering plant can afford to be without one of these outfits. Made in all capacities up to 50,000 lbs. of condensate per hour. Over 150 satisfied users in the packing and rendering industry alone.

Write for descriptive bulletin and testimonials from satisfied customers.

HEAT RECLAIMER CORPORATION

Engineers and Manufacturers

6 North Michigan Ave.

Chicago 2, Ill.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Week ended June 3, 1947	
per lb.	
Choice native steers—	
All weights	40@41
Good native steers—	
All weights	39@40
Commercial native steers—	
All weights	36@37
Cow commercial	31@32
Cow, canner and cutter	22@24½
Hindquarters, choice	48@50
Forequarters, choice	35
Cow, hindquarter, comm.	32@35
Cow, forequarter, comm.	24@26

BEEF CUTS

Steer loin, choice	70@75
Steer loin, good	66@68
Steer loin, commercial	56@60
Steer round, choice	44@46
Steer round, good	43½@46
Steer rib, choice	52
Steer rib, good	48
Steer rib, commercial	36@40
Steer rib, utility	30
Steer sirloin, choice	80@85
Steer sirloin, commercial	45@52
Steer chuck, choice	31@33
Steer chuck, good	31½@32
Steer chuck, commercial	30@32
Steer brisket, choice	37
Steer brisket, good	37
Steer back, choice	37
Steer back, good	37
Fore shanks	20
Hind shanks	18
Beef tenderloins	1.30@1.40
Steer plates	15@17

VEAL—HIDE OFF

Choice carcass	39@40
Good carcass	37@38
Commercial carcass	34@35
Utility	28@30

BEEF PRODUCTS

Brains	10	@12
Hearts	10½	@11½
Tongues, select, 3 lbs. & up,		
fresh or froz.	30	@31
Tongues, house rub,		
fresh or froz.	24	@27
Tripe, cooked	8	@10
Kidneys	20	@22
Livers, selected	44	@47
Check meat	16	@18
Lips	9	@10
Lungs	7	@8
Melts	7	@8

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	51@54
Reg. pork loins, und. 12 lb.	51@52
Picnics	34@35
Skinned shldrs., bone in	32@36
Spareribs, under 3 lbs.	40@41
Boston butts, 3/8 lbs.	39@40
Boneless butts, c.t.	52@54
Neck bones	18@17
Pigs' feet, front	11@12
Kidneys	15@18
Livers	30@31
Brains	16@18
Ears	10@11
Snouts, lean in	13@14

SAUSAGE MATERIALS

Reg. pork trim (50% ft.)	23	@24
Sp. lean pork trim, 85%	33	@34
Ex. lean pork trim, 95%	42	@44
Pork cheek meat	28	@30
Boneless bull meat	34	@36
Boneless chucks		
Shank meat		
Beef trimmings	24	
Dressed canners	24½	
Dressed bologna bulls	28	
Pork tongues	19	@21

CALF

Choice, 225 to 300 lbs.	37@39
Good, 225 lbs. down	35@37
Commercial	31@33

LAMBS

Choice lambs	43@44
Good lambs	41@42
Commercial lambs	37@38
Utility	34@35

MUTTON

Good and choice	17@18
Commercial	16@17
Cull	15@16

WHOLESALE SMOKED MEATS

Fancy regular hams,		
14/18 lbs., parchment paper	54@55	
Fancy skinned hams,		
14/18 lbs., parchment paper	55@58	
Fancy trim, brisket off, bacon,		
8 lb. down, wrap	55½@61	
Square cut seedless bacon,		
8 lb. down, wrap	56@57	
No. 1 beef sets, smoked		
Insides, C Grade		
Outsides, C Grade		
Knuckles, C Grade		

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	20@30
Lamb fries	33@40
Beef livers	55
Ox tails under ½ lb.	16
Over ½ lb.	20

DRY SAUSAGE

Cervelat, ch. hog bungs	73	@74
Thuringer	39	@40
Farmer	56	@57
Holsteiner	56	@57
B. C. Salami	67	
B. C. Salami, new cond.	41	
Genoa style salami, ch.	80	@84
Pepperoni	63	
Mortadella, new condition	39	
Cappicola (cooked)	74	
Italian style hams	76	

DOMESTIC SAUSAGE

Pork sausage, hog casings.	38
Pork sausage, bulk.....	37
Frankfurters, sheep casings	40½
Frankfurters, hog casings..	40½
Bologna.....	35
Bologna, artificial casings..	34½
Smoked liver, hog bungs...42	@43
Head cheese.....	28½
New Eng. lunch, specialty.54	@56
Minced luncheon spec., ch.35½	@37½
Tongue and blood.....
Blood sausage.....
Souse.....	27½ @28½
Polish sausage.....	42½ @43

SPICES

(Basis Chgo., orig. bbls., bags, bales)		
Whole Ground		
Allspice, prime	28	31
Resifted	29	32
Chili powder	45	@50
Cloves, Zanzibar	20	24
Ginger, Jam., unbl.	21@22	24@25
Cochin	19@20	22@23
Mace, fcy, Banda		
East Indies	1.90@2.00	
West Indies	1.85@1.90	
Mustard, sour, fcy	35	
No. 1	28	
West India Nutmeg	1.00@1.02	
Paprika, Spanish	58@59	
Pepper, Cayenne	40@43	
Red, No. 1	40@43	
Pepper Packers	50@55	
Pepper, black	40@46	
Pepper, white	55@56	

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1½ to 1½ in., 180 pack	35	@36
Domestic rounds, over 1½ in., 140 pack	30	@31
Export rounds, wide, over 1½ in.	70	@75
Export rounds, medium, 1½ to 1½ in.	40	@41
Export rounds, narrow, 1½ in. under	75	@80
No. 1 weasands, 24 in. up	11	@12
No. 1 weasands, 22 in. up	8	@9
No. 2 weasands	8	@9
Middle sewing, 1½ in.	2	@2
2 in.	1.00	@1.10
Middle select, wide, 2½ to 2½ in.	1.40	@1.50
Middles, select, extra, 2½ to 2½ in.	1.40	@1.50
Middles, select, extra, 2½ in. & up	1.90	@2.00
Beef bungs, export No. 1	13	@14
Beef bungs, domestic	13	@14

Dried or salted bladders, per piece:

12-15 in. wide, flat	11	@12
10-12 in. wide, flat	8	@9
8-10 in. wide, flat	8	@9

Pork casings:

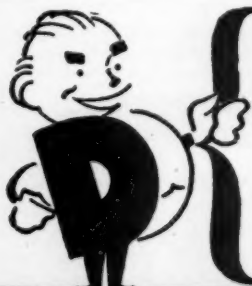
Extra narrow, 20 mm. & dn.	3.25	@3.50
Narrow mediums, 29@32 mm.	3.25	@3.50
Medium, 32@35 mm.	3.75	@4.00
Spe. medium, 35@38 mm.	3.50	@3.75
Wide, 38@43 mm.	2.50	@2.75
Export bungs, 34 in. cut	38	@40
Large prime bungs, 34 in. cut	35	@38
Medium prime bungs, 34 in. cut	31	@34
Small prime bungs, 18 in.	18	@20
Middles, per set	30	@35

CURING MATERIALS

Nitrite of soda (Chgo. w/hse) in 425-lb. bbls., del.	1.75	
Salt peter, a. ton, f.o.b. N. Y.	8.00	
Obt. refined gran.	12.00	
Small crystals	12.00	
Medium crystals	12.00	
Pure rfd., gran. nitrate of soda	4.00	
Pure rfd., powdered nitrate of soda	4.00	
Salt, in min. car of 80,000 lbs., only, f.o.b. Chgo., per ton:		
Granulated, kiln dried	9.75	
Medium, kiln dried	12.75	
Rock, bulk, 40 ton cars	1.00	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	1.50	
Standard gran., f.o.b. refiners (2%)	4.00	
Packers' curing sugar, 200 lb. bags, f.o.b. Reserve, La., less 2%	1.10	
Dextrose, in car lots, per cwt., (cotton)	4.00	
in paper bags	4.50	

SEEDS AND HERBS

Caraway seed	32@33	34@35
Cominos seed	31@32	33@34
Mustard sd., fcy, yel.	27	
American	26½	
Marjoram, Chilean	10@11	10@11
Oregano	21@22	24@25



**PREFERRED
PACKAGING
SERVICE**

**CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK**

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

Sausage Seasonings Only OLD PLANTATION SEASONINGS

Are recognized by Quality Sausage Makers as having been the Leader for over 23 years, by Blending Flavor into their Products

Our Salesman will call on request

EXCLUSIVE SEASONING MANUFACTURERS

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

Bring 'em back Often!

And customers *will* come back—often—for the kind of specialty meats they want—the kind that are flavored to delicious perfection with famous Worcester Salt. A good reputation is more to be cherished than pure gold, but you can earn both if you always use *pure* Worcester Salt in your specialty meats. The resulting full appetizing flavor will see to that.

Worcester Salt

"FLAVOR'S THE THING"



DRESS UP

YOUR SAUSAGE LINE WITH

NATURAL SAUSAGE CASINGS

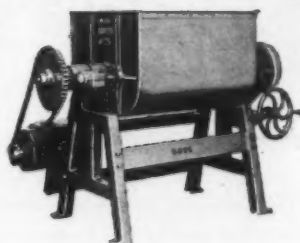
Berth. Levi & Co., Inc.

OUR 66th YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON
BUENOS AIRES • AUSTRALIA • WELLINGTON

MIXER

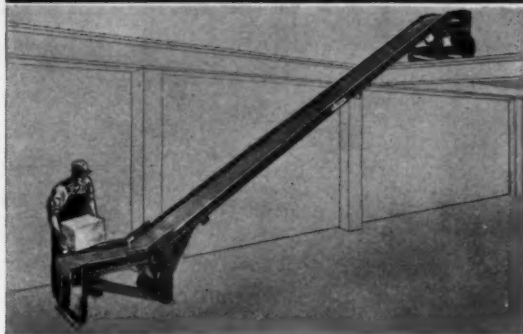


BOSS Mixers are built in a variety of styles and sizes to fit the requirements of all sausage makers. They may be had in open hopper or vacuum styles. With steel and cast iron, stainless steel or steam jacketed hoppers. Manual or mechanical dumps. Capacities from 100 to 2500 pounds. Our No. 469 Mixer is shown above, with steel and cast iron hopper, chain drive, manual dump, 750 pound capacity, 7 1/2 H.P. motor. Write for information on the style and size you need.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

INCLINEBELT



FOR FAST, CONTINUOUS FLOOR TO FLOOR HANDLING

The standardized Inclinebelt is available in 2 belt widths to meet floor to floor height requirements ranging from 8 feet 4 inches to 14 feet 6 inches. Motor driven and reversible, it lifts or lowers all types of "packages" at the rate of 60 ft. per minute.

For complete details on the new standardized Inclinebelt, write for Bulletin NP-67.

STANDARD CONVEYOR COMPANY

North St. Paul 9, Minn.
Sales & Service in Principal Cities



FOR COLOR! FOR FLAVOR! FOR TRUE NATURAL GOODNESS!



HOME-GROWN IN SUN-DRENCHED CALIFORNIA SOIL

Prominent packers everywhere insist on our superior brand of Fancy Domestic Paprika for the production of Sausages, Meat Loaves, Chili Products and other prepared meats.

For here is flavor at its finest. Just enough zest—without the bite. Here is Paprika that spreads evenly without speckling, thus imparting the true natural color—the taste-tempting, eye-appeal to your products.

Over 20 years of continuous research and progress in the production of Paprika has enabled us to offer you superior quality at minimum cost.

Prompt shipment from our nearest distribution point. Order now!

ALSO DISTRIBUTED FROM
• SAN ANTONIO, TEXAS
• HOUSTON, TEXAS



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, JUNE 5, 1947

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	50n	50n
10-12	50n	50n
12-14	49n	49n
14-16	49n	49n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	49n	49n
18-20	47n	47n
20-22	41n	41n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	51½	51½n
12-14	51½	51½n
14-16	51½	51½n
16-18	51½ @ 51½	51½n
18-20	50½	50½n
20-22	44½	44½n
22-24	43½	43½n
24-26	40n	40n
25-up, No. 2's	37½ @ 37½	37½n
Inc.	35	...

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	22n	22n
Clear plates...	18n	18½n
Square jaws...	21½	...
Jowl butts...	19½ @ 20	19

PICNICS

	Fresh or Frozen	
4-6	33	6½ @ 33½
6-8	31	6 @ 31½
8-10	27	...
10-12	25	...
12-14	24	...
8-up, No. 2's	24	...

BELLIES

	Fresh or Frozen	
6-8	44	...
8-10	43½	...
10-12	42½	...
12-14	41½ @ 41½	42½ @ 41½
14-16	39	6½ @ 39½
16-18	37½	...
18-20	34	...

D.S. BELLIES

18-20	27	...
20-25	25	...
25-30	24½ @ 24½	...
30-35	23½	...
35-40	22½	...
40-50	22½	...

FAT BACKS

	Green or Frozen	
6-8	16	...
8-10	16	...
10-12	16	...
12-14	16½	...
14-16	17	...
16-18	17½	...
18-20	17½	...
20-25	17½	...

LARD FUTURES PRICES

MONDAY, June 2, 1947

	Open	High	Low	Close
Jul 21.65	21.82½	21.85	21.85a	...
Sep 21.75	21.85	21.90	21.55	...
Oct	20.75n	...
Nov 20.50	20.55	19.95	20.10a	...
Dec	19.40a	...

Sales: 49 lots.

Open interest at close Thurs., May 20: Jul., 114; Sep., 132; Nov., 57 and Dec., 3 (40,000 lb.) lots; at close Sat., May 31: Jul., 117; Sep., 129; Oct., 1; Nov., 60 and Dec., 3 (40,000 lb.) lots.

TUESDAY, June 3, 1947

	Jul 21.35	21.35	21.10	21.15
Sep 21.40	21.55	21.25	21.37½a	...
Oct	20.75n	...
Nov 20.00	20.00	19.95a	20.00b	...
Dec	19.10a	...

Sales: 48 lots.

Open interest at close Mon., June 2: Jul., 118; Sep., 127; Oct., 1; Nov., 60 and Dec., 3 (40,000 lb.) lots.

WEDNESDAY, June 4, 1947

	Jul 20.85	21.15	20.85	21.00a
Sep 21.12½	21.25	21.00	21.10a	...
Oct	20.75n	...
Nov 20.25	20.25	20.03a	20.05a	...
Dec	18.95a	...

Sales: 29 lots.

Open interest at close Tues., June 3: Jul., 112; Sep., 145; Oct., 1; Nov., 63 and Dec., 3 (40,000 lb.) lots.

THURSDAY, June 5, 1947

	Jul 21.30	21.30	21.25a	21.25a
Sep 21.30	21.45	21.25a	21.30	...
Oct	20.75a	...
Nov 20.00	20.20	20.00	20.20a	...
Dec	18.95n	...

Sales: 31 lots.

Open interest at close Wed., June 4: Jul., 107; Sep., 145; Oct., 1; Nov., 64 and Dec., 3 (40,000 lb.) lots.

FRIDAY, June 6, 1947

	Jul 21.70	...	20.70a	...
Sep 21.25	21.50	20.80	20.92½a	...
Oct	20.37½a	...
Nov 20.00	20.00	19.77½a	19.85	...
Dec	18.75a	...

Sales: 38 lots.

Open interest at close Thurs., June 5: Jul., 110; Sep., 149; Oct., 1; Nov., 57 and Dec., 3 (40,000 lb.) lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	P.S. Lard	Raw
June 2	21.35a	19.37½a	18.37½n
June 3	21.15n	19.12½a	18.12½n
June 4	21.00n	19.00a	18.00n
June 5	21.25n	19.00a	18.00n
June 6	20.70n	18.25a	17.25n

ST. LOUIS HOGS IN MAY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for May, 1947, with comparisons as reported by H. L. Sparks & Co., were:

	May 1947	May 1946
Total receipts	220,794	187,000
Average weight, lbs.	246	239
Top prices:		
Highest	\$24.75	\$14.80
Lowest	22.25	16.90
Average cost	22.90	18.70

BAVARIAN CATTLE SLAUGHTER

As a result of inspections by American Military Government personnel and greatly increased pressure of German farmers, Bavaria has been able to meet its quota of meat shipments to Berlin and increase the number of cattle slaughtered, it was announced last week by Brigadier General Walter J. Muller, director of the AMG office for Bavaria.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	21.50 @ 21.75
Kettle rend, tierces, f.o.b. Chgo.	21.75 @ 22.15
Leaf, kettle rend, tierces f.o.b. Chgo.	20.00
Neutral, tierces, f.o.b. Chicago	22.00
Standard shortening, *N. 30.25-S. 20.00	...
Shortening, tierces, caf	...
*N. & S. Hydrogenated	20.00
*Del'd.	...

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

FOR EXPORT

WE BUY & SELL

**ALL MEATS
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FOR EXPORT**

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ARTHUR HARRIS

Established 1926

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**This DRY MILK
Will Work Magic
For Your Product**



IT'S ALL MILK

Pure, fresh liquid milk with nothing added and nothing taken away, except water and fat.

Improves absorption, flavor and slicing in sausage and loaves.



SIMMONS DAIRY PRODUCTS, LTD.

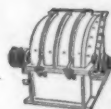
27 W. Front St., Cincinnati 2, Ohio Special Long Distance Phone, Cincinnati LD 169.

SNOW WHITE Dry Milk

THE HIGH SPEED-DOUBLE ANVIL



Standard Equipment for Packing Plants Rendering Plants Abattoirs



The Diamond "long-anvil" Hammer Grinder—Bulletin D45—write for it.

ECONOMICAL SPEED CUTTING

with more uniform reduction due to patented double anvil. Any non-metallic material, either soft or hard, that can be cut with a power knife can be reduced by the DIAMOND hog for modern conveyor handling. Quickly adjustable for size of product.

Made in 6 sizes—2 to 30 tons per hour.

Bulletin D85 on request—wire or write.

Distribution: THE GLOZ COMPANY, 4000 Princeton Ave., Chicago 9, Ill.



DIAMOND IRON WORKS, INC.
AND THE MAHR MANUFACTURING CO. DIV.

1728 N. 2nd STREET, MINNEAPOLIS 11, MINN.

LOU MENGES ORGANIZATION INCORPORATED

basking ridge, new jersey

architects
engineers
consultants

for the meat
packing
industry

one hour from new york — phone: millington 7-0432



You help make us the best fed nation in the world

Your uniformly fine work in grading and packing America's precious meats... your work in shipping to marketing centers of the country—these things have made you instrumental in making us the best fed nation in the world. You know that the uniformity of Adler Stockinettes makes it the perfect knitted fabric protecting those meats. Its high quality of manufacture comes from quality inspections throughout production.

fred e. bahns SELLING AGENT FOR
STOCKINETTES
MADE BY
THE ADLER CO.
222 West Adams Street, Chicago 6, Ill.
CINCINNATI 14, OHIO

McCORMICK

Fine Spices

McCORMICK & COMPANY, INC.
BULK SPICE DIVISION
487 WASHINGTON ST. - NEW YORK, 13, N.Y.
TELEPHONE: WORTH 4-5910

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
June 3, 1947	
Choice, native, heavy	45.00@47.50
Choice, native, light	42.50@45.00
Good	41.00@44.25
Commercial	38.00@40.50
Can. & cutter	26.50@28.00
Utility	28.00@29.00
Bol. bull	29.00@30.00

BEEF CUTS

City	
No. 1 ribs	57.00@60.00
No. 2 ribs	54.00@56.00
No. 1 loins	68.00@72.00
No. 2 loins	60.00@64.00
No. 1 hinds and ribs	52.00@55.00
No. 2 hinds and ribs	49.00@51.00
No. 1 rounds	47.00@48.00
No. 2 rounds	47.00@48.00
No. 1 chucks	35.00@37.00
No. 2 chucks	35.00@36.00
No. 1 briskets	34.00@35.00
No. 2 briskets	33.00@34.00
No. 1 flanks	18.00@20.00
No. 2 flanks	18.00@20.00
No. 1 top sirloins	53.00@55.00
No. 2 top sirloins	53.00@55.00
Holts, reg. 4 1/2 lbs. av.	
Rolls, reg. 6 1/2 lbs. av.	

FRESH PORK CUTS

Western	
Shoulders, regular	36@37
Butts, regular 3/8 lbs.	39@43
Pork loins, fresh, 12 lbs. dn.	54@56
Hams, regular, under 14 lbs.	50@52
Hams, skinned, fresh, under 14 lbs.	52@55
Picnics, fresh, bone in	36@38
Pork trimmings, ex. lean	32@37
Pork trimmings, regular	45
Spareribs, medium	39@41
Bellies, sq. cut, seedless, 8/12	52@53
City	
Pork loins, fr., 10/12 lbs.	53@55
Shoulders, regular	32@34
Hams, regular, under 14 lbs.	52@53
Hams, sknd., under 14 lbs.	55@56
Picnics, bone in	35@36
Pork trim, ex. lean	42@44
Pork trim, regular	23@25
Spareribs, medium	40@42
Boston butts, 3/8 lbs.	40@44
Bellies, sq. cut, seedless, 8/12	43@45

FANCY MEATS

Tongues, corned	42
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Lamb fries	35
Beef livers	55
Ox tails under 1/2 lb.	16
Oxtails over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JUNE 4, 1947

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$41.00-42.00
600-700 lbs.	41.50-42.50
700-800 lbs.	42.00-42.50
Good:	
350-500 lbs.	40.00-41.00
500-600 lbs.	40.00-41.00
600-700 lbs.	40.50-41.50
700-800 lbs.	41.00-41.50
Commercial:	
350-600 lbs.	38.00-39.00
600-700 lbs.	38.00-39.00
Utility:	
350-600 lbs.	None

COW:

Commercial, all wts.	31.00-33.00
Utility, all wts.	29.00-31.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	38.00-40.00
130-170 lbs.	39.00-40.00
Good:	
50-80 lbs.	34.00-35.00
80-130 lbs.	35.00-36.00
130-170 lbs.	36.00-37.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, M. fed	
120 to 136 lbs.	\$32.00@34.00
137 to 153 lbs.	32.00@34.00
154 to 171 lbs.	32.00@34.00
172 to 188 lbs.	32.00@34.00

LAMBS

Choice lambs	\$41.00@43.00
Good lambs	42.00@44.00
Commercial	42.00@44.00

VEAL—SKIN OFF

Choice carcass	\$31.00@33.00
Good carcass	34.00@36.00
Commercial carcass	36.00@38.00
Utility	22.00@24.00

CALF

Choice	\$30.00@32.00
Good	34.00@36.00
Commercial	36.00@38.00
Utility	22.00@24.00

BUTCHERS' FAT

Shop fat	
Breast fat	
Edible suet	
Indedible suet	

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during April 1947, bought at stockyards and direct, as reported by USDA.

	Apr. 1947	Mar. 1947	Apr. 1946
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	75.1	76.3	77.7
Other	24.9	23.7	22.3
Calves—			
Stockyards	55.2	55.2	61.3
Other	44.8	44.8	38.7
Hogs—			
Stockyards	37.5	37.4	37.7
Other	62.5	62.6	62.3
Sheep and lambs—			
Stockyards	60.3	57.3	62.9
Other	39.7	42.8	37.1

Commercial:

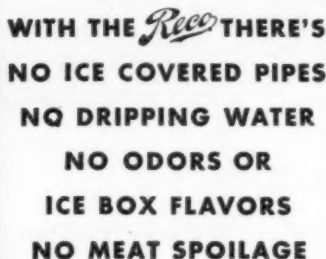
50-80 lbs.	30.00-31.00
80-130 lbs.	31.00-32.00
130-170 lbs.	32.00-34.00
Utility, all wts.	23.00-25.00

FRESH LAMB & MUTTON:

LAMB:	
Choice:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	46.00-47.00
50-60 lbs.	46.00-48.00
Good:	
30-40 lbs.	46.00-47.00
40-45 lbs.	46.00-48.00
45-50 lbs.	44.00-45.00
50-60 lbs.	44.00-45.00
Commercial, all wts.	38.00-42.00
Utility, all wts.	None
MUTTON (EWE), 70 lbs. Dn.:	
Good	13.00-16.00
Commercial	14.00-16.00
Utility	11.00-12.00

FRESH PORK CUTS: Loins No. 1 (BLADELESS INCL.):

8-10 lbs.	52.50-54.50
10-12 lbs.	52.50-54.50
12-16 lbs.	51.00-53.00
16-20 lbs.	49.00-51.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	52.00-54.00
Butts, Boston Style:	
4-8 lbs.	50.00-51.00



Reco REFRIGERATOR FAN

An installation of the RECO Refrigerator Fan will remedy conditions quickly. It eliminates moisture on walls and ceilings, prevents frost and ice on coils, dissipates odors, restricts shrinkage, improves color and cutting qualities of meat and reduces electric bills.

Reco FLY CHASER FAN

It blows a strong volume of air downwards, which flies don't pass through. People can come and go as they will but the flies stay outside. Write for bulletin 230.

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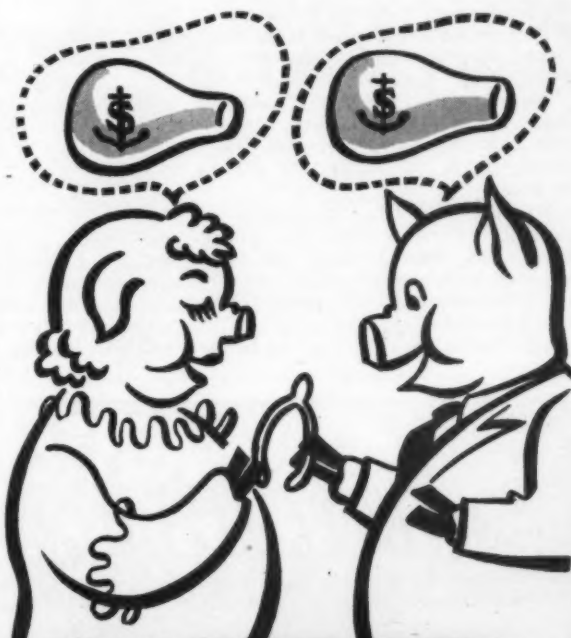
ADDED TO YOUR FORMULA OF MEAT-FOOD PRODUCTS, IT:

1. Lastingly binds and emulsifies
2. Enriches the taste and flavor
3. Smooths and firms the texture
4. Prolongs the shelf life
5. Reduces the grilling and frying shrink
6. Enhances the color
7. Does not stick to griddle or skillet
8. Prevents shrivelling

*U. S. Patent 2,314,282

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SOLVAY *nitrite of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET NEW YORK 6, N. Y.

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

With most of the production booked until the middle of June, larger soapers have refused to advance their bids for tallows and greases above the 13c level. However, smaller soapers were in the market in a sketchy way during the week with bids of 14c and some fancy tallow and choice grease was sold at this figure, f.o.b. shipping point, June shipment.

While trading was light, and buying interest spotty, offerings also were light during the week, and some traders indicated that up to 15c was asked for the best grades in some quarters.

Thursday, the market was somewhat mixed but had a softer tone, with some trading on the medium and lower grades reported in line with previous bids by the larger soapers.

TALLOWES.—Closing quotations for tallow in carlots, f.o.b. producer's plant on Thursday were:

Edible, 14¼@15c; fancy, 13@14c; choice, 13@14c; prime or extra, 12¾@13¼c; special, 12%@13¼c; No. 1, 12¼@13¼c; No. 3, 12@13c n; No. 2, 10@10½c n.

GREASES.—The market in greases followed closely the trade in tallows although choice white moved up ¼@½c. Grease quotations on Thursday were reported as follows:

Choice white, 13@14c; rendered choice white, 12¾@13¼c n; A-white, 12¾@13c; B-white, 12c; yellow, 11½c; house, 11¼c n; brown, 25 F.F.A., 10½c n.

NEATSFOOT OIL.—Quotations on neatsfoot oil were nominally sympathetic with general values for other oils, but trade continued light, and reliable quotations for the various grades are unavailable.

GREASE OILS.—Trading was rather

BY-PRODUCTS MARKETS

(Chicago, June 5, 1947.)

Blood

	Unit Ammonia
Unground, per unit ammonia.....	\$8.50

Digester Feed Tankage Materials

Unground, loose.....	\$7.00
Liquid stick, tank cars.....	4.00

Packinghouse Feeds

	Carlots. per ton
50% meat and bone scraps, bulk.....	\$8.00
35% meat scraps, bulk.....	94.60
50% feeding tankage with bone, bulk.....	78.50
60% digester tankage, bulk.....	94.00
80% blood meal, bulk.....	105.00
65% BPL special steamed bone meal, bagged.....	70.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	50.00@55.00
Steam, ground, 2 & 27.....	50.00@55.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia.....	\$6.00 and 10c
Bone tankage, unground, per ton.....	50.00
Roof meal, per unit ammonia.....	7.00

Dry Rendered Tankage

	Per unit Protein
Cake.....	\$1.65@1.70
Expeller.....	\$1.65@1.70

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.25@2.50
Hide trimmings (green, salted).....	1.50@1.75
Sinews and pizzles (green, salted).....	1.50@1.75

	Per ton
Cattle jaws, skulls and knuckles.....	\$75.00
Pig skin scraps and trim, per lb.....	.10

Animal Hair

Winter coil dried, per ton.....	\$80.00
Summer coil dried, per ton.....	Nom.
Winter processed, black, lb.....	Nom.
Cattle switches.....	4@5c
Winter processed, gray, lb.....	12c
Summer, processed, gray, lb.....	12c

*F.O.B. shipping point.

dull, but prices largely held about steady with the level of values quoted a week earlier. No. 1 oil continued to sell at 20½c, while prime burning was quoted at 22½c, and acidless tallow oil at 20½c, in drum lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point.....	12.00
Blood, dried 16% per unit of ammonia.....	12.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	12.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	12.00
in 100-lb. bags.....	12.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	12.00
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia.....	12.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	12.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	12.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	12.00

Dry Rendered Tankage

45/50% protein, unground, \$1.00 per unit of protein.....	12.00
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EASTERN FERTILIZER MARKET

New York, June 5, 1947

There is a good demand for cracklings and last sales were made on the basis of \$1.60 f.o.b. New York.

Blood is offered at \$7.25 f.o.b. New York and wet rendered tankage is offered at \$7.00 with very little buying interest.

Fertilizer chemicals are still very scarce for immediate shipment.

MARGARINE PRODUCTION

Margarine produced in March, 1947, according to U. S. Treasury Department:

	March, 1947 lbs.	March, 1946 lbs.
Production of uncolored margarine.....	65,113,958	42,670,675
Production of colored margarine.....	4,800,273	2,000,000
Total.....	69,914,231	44,670,675
Uncolored margarine withdrawn tax paid.....	64,031,043	43,000,000
Colored margarine withdrawn tax paid.....	2,503,134	1,500,000
Total.....	66,534,177	44,500,000

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VEGETABLE OILS

Quietness ruled in the vegetable oils market throughout the period with most items closing about steady compared with a week earlier. The USDA denied reports during the week that the Production and Marketing Administration would buy 200,000,000 lbs. of fats and oils for export, but it was generally believed that PMA will make some purchases under the \$350,000,000 foreign relief program.

Sellers of coconut oil shaded their asking prices $\frac{1}{4}$ c late in the period to $13\frac{1}{4}$ c, Pacific Coast, but this developed little interest on the part of buyers.

Stocks of refined vegetable oils are

VEGETABLE OILS

Cruised cottonseed oil, carlots, f.o.b. mills	21 $\frac{1}{4}$ @ 22c
Valley	21 $\frac{1}{4}$ @ 22c
Southeast	21 $\frac{1}{4}$ @ 22c
Texas	21 $\frac{1}{4}$ @ 22c
Soybean oil, in tanks, f.o.b. mills, Midwest	10pd
Corn oil, in tanks, f.o.b. mills	20 $\frac{1}{4}$ pd
Coconut oil, May-June	13 $\frac{1}{4}$ ex
Peanut oil, f.o.b. Southern points	21 $\frac{1}{4}$ @ 22c
Cottonseed foots	
Midwest and West Coast	46 $\frac{1}{4}$ n
East	46 $\frac{1}{4}$ n

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	36
White animal fat	33
Water churned pastry	30
Milk churned pastry	31

expected to decline with the advance of warmer weather, and this is expected to stimulate trading.

COTTONSEED OIL.—Thursday spot crude prices at $21\frac{1}{4}$ @ $22c$, nominal across the Belt were a little easier compared with $22c$ paid and bid a week earlier. Quotations on the N. Y. futures market for the first four days of the week were reported to be as follows:

MONDAY, JUNE 2, 1947					
	Open	High	Low	Close	Pr. cl.
July	*23.50	23.75
Sept.	*20.80	20.60
Oct.	*19.85	19.60
Dec.	*18.25	17.75
Jan., 1948.	*18.50	17.00
Mar., 1948.	*16.50	16.50
May, 1948.	*16.50	16.50

Total sales, none.

TUESDAY, JUNE 3, 1947					
	Open	High	Low	Close	Pr. cl.
July	25.00	25.00	24.98	*24.50	23.50
Sept.	20.85	20.85	20.85	*21.80	20.80
Oct.	*20.25	19.85
Dec.	*18.50	18.25
Jan., 1948.	*17.00	16.50
Mar., 1948.	*17.00	16.50
May, 1948.	*17.00	16.50

Total sales, 6 contracts.

WEDNESDAY, JUNE 4, 1947					
	Open	High	Low	Close	Pr. cl.
July	24.50	24.50	24.50	*24.00	24.50
Sept.	21.50	21.50	21.50	*21.40	21.80
Oct.	*20.20	20.25
Dec.	19.85	19.85	19.85	*19.00	18.50
Jan., 1948.	*17.00	17.00
Mar., 1948.	*17.00	17.00
May, 1948.	*17.00	17.00

Total sales, 8 contracts.

THURSDAY, JUNE 5, 1947					
	Open	High	Low	Close	Pr. cl.
July	*24.00	24.00
Sept.	*21.25	21.40
Oct.	*21.05	20.20
Dec.	19.00	19.00	19.00	*18.50	19.00
Jan., 1948.	*17.00	17.00
Mar., 1948.	*16.50	17.00
May, 1948.	*16.50	17.00

Total sales, 2 contracts.

*Bid.

CORN OIL.—At $20\frac{1}{4}$ c paid this product was $\frac{1}{4}$ c up from a week earlier.

SOYBEAN OIL.—Thursday's price of 19c paid, basis Decatur, showed strength.

PEANUT OIL.—Thursday's price of $21\frac{1}{4}$ @ $22c$, nominal, Southeast, was easier.

COCONUT OIL.—Sellers shaded asking prices to $13\frac{1}{4}$ c, which was about steady, but aroused little buying interest.

MARGARINE MATERIALS USED

The March uncolored margarine ingredient schedule, compared with March a year earlier, was as follows:

	March, 1947	March, 1946
	lbs.	lbs.
Butter culture	690	272
Butter flavor	217	320
Citric acid	217	220
*Coconut Oil	1,393,365
Corn oil	605,379	700,970
Cottonseed flakes	2,120
Cottonseed oil	23,582,782	17,056,982
Cottonseed stearine	111
Derivative of glycerine	109,421	102,094
Diacyl	237	91
Estearine	10,468
Lecithin	70,087	83,554
Milk	11,124,365	7,495,012
Monostearine	60,474	36,281
Neutra lard	239,686	137,248
Oleo oil	306,960	191,646
Oleo stearine	352,549	198,397
Oleo stock	56,205	25,025
Peanut oil	2,602,834	1,811,594
Salt	2,032,170	1,342,353
Soda (benzoate of)	45,403	30,661
Soya bean oil	24,020,869	14,808,332
Soya bean stearine	17,460
Tallow	1,800
Vitamin concentrate	10,471	7,520
Total	66,942,764	44,501,437

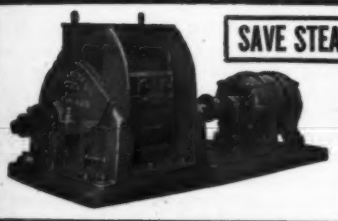
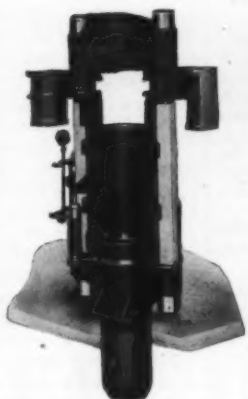
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HIDES AND SKINS

**Packer heavy cows sell 1/2c higher—
Light native cows around 3/4@1c up
—Heavy hides selling steady to firm
—Sharp advance expected in packer
calfskins—Kips move up 2c.**

Chicago

PACKER HIDES.—An advance of a half-cent was paid for packer heavy native cows early this week by specialty leather tanners, and light branded steers sold at a half-cent to a cent premium over the heavy end. Native and heavy branded steers sold steady, dating considered, as did also branded cows in a small way. Light native cows sold 1/2@3/4c higher, depending upon points and average weights, reflecting the shortage of light hides, and the strong position of calf and kipskins.

Reported trading so far this week totals around 50,000 hides, including a

few hides which moved late last week, just prior to the holiday. The market in general is in a good position, with most of the prior to May hides cleaned up and the seasonably better quality June hides coming on the market.

At the opening of the week, one packer sold 900 all-heavy native steers dating Mar. thru May at 21 1/2c; straight Mays last sold at 22c. A total of 6,400 Apr.-May all-light native steers also sold at 22c, steady. Later, one packer sold 700 May mixed light and heavy native steers at 22c, steady.

No trading has been reported on extreme light native steers since the sale three weeks back of May take-off at 26c; however, market is probably closer to 27c, or better, at the moment.

Branded steers sold at a variety of prices, depending upon dating. Late last week one packer sold 2,800 May butt branded steers at 19c, steady. Another sold total of 4,900 all-light branded steers, dating Mar. thru May, at 1/2c to a cent premium over heavy brands; light butt brands, light Colorados, and light Texas steers all sold at 19 1/2c. Another lot of 7,500 branded steers sold at 19c for May butt brands and 18 1/2c for May Colorados, with Aprils bringing 1/2c less. Later, 800 Denver May butt brands sold at 19c; 800 Denver May Colorados sold at 18 1/2c; 1,400 May Colorados sold at 18 1/2c, and 700 Aprils 18c; still later, two packers sold a total of 2,700 May Colorados at 18 1/2c.

One packer sold 1,500 heavy and light Texas steers mixed, at 19c for Mays and 18 1/2c for Aprils, steady for the heavy end; as previously mentioned, light Texas steers dating Mar. thru May sold separately at 19 1/2c. Last reported trade in extreme light Texas steers, early previous week, was at 24c for Apr.-May take-off.

Heavy cows moved up 1/2c early in the week. The Association sold 1,400 May, and a packer 1,400 Sioux City May heavy native cows at 22 1/2c, and two packers sold a total of 2,800 St. Paul Mays at 23 1/2c.

The market is not clearly defined on light native cows. One packer sold 1,800 Omaha light native cows early at 26c for Mays and 25 1/2c for Aprils, or 1/2c up; another moved 2,300 Kansas City Mays, running rather light average, at 26 1/2c, f.o.b. Kansas City, and also moved a car of St. Joe and St. Louis May light native cows later at

26 1/2c; packers have since declined bid of 26c for light cows from fairly heavy average points, and Ft. Worths would undoubtedly bring better than 27c.

Early in the week, the Association sold 1,400 May branded cows at 22c, steady; a packer later sold 2,500 Denver May branded cows, also at 22c.

Packer bulls were inactive this week with last trading early previous week at 17c for Apr.-May native bulls and brands quoted at 16c.

The final estimate on shoe production for March, released this week, was 40,361,000 pairs, a six percent rise over the 8-month low of 38,255,000 reported for Feb., but 16 percent under the 47,955,000 pairs reported in March 1941.

Inspected cattle slaughter for week ended May 31 was estimated at 255,000 head, 11 percent under the 285,000 of previous week, but more than double the 107,000 of same week a year ago. Calf slaughter was estimated at 137,000 head, six percent under the 146,000 of previous week, but still nearly double the 72,000 reported a year ago.

The demand for light hides was reflected in sales of some packer hides from smaller southern plants, where hides run to light average. One packer moved through the New York market two cars of hides from two small southeast section plants, at 28c, flat, f.o.b. shipping points, for native steers and cows running mostly lights, and 27c for the brands. Another lot of 2,000 Dallas mixed light steers and cows sold at 27 1/2c for natives and 26c for brands.

OUTSIDE SMALL PACKER.—Sales in the small packer market are reported in a very wide range, depending upon average weight and section. Some 65-lb. avgs. hides of very good take-off are available at down to 17c for natives, with brands a cent less; 48/50 lb. stock is reported salable up to 21c for good section; southwestern light hides are in keen demand and, following the packer small plant sales mentioned above, some Texas small packer stock was reported sold at up to 26c for light hides.

CALF AND KIPSKINS.—No trading has developed so far in packer June calfskins but sharply higher prices are talked in the trade. Last trading in packer May calf was at 65c for northern heavies and lights, and 62 1/2c for River points. There were rumors early of offerings around 5c higher, but later prices better than that were reported bid, without confirmation.

Packer kipskins moved up 2c at mid-week when one packer sold 3,000 May-June northern native kips at 47c, with

**Shaw-Box BUDGIT
ELECTRIC
HOISTS**

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Budget Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budget Hoists to work as soon as delivered.

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A 500 Lb.	17 F.P.M.	159.00
G 500 Lb.	34 F.P.M.	189.00
B 1000 Lb.	11 F.P.M.	189.00
C 1000 Lb.	17 F.P.M.	199.00
J 1000 Lb.	34 F.P.M.	229.00
D 2000 Lb.	9 F.P.M.	199.00
K 2000 Lb.	17 F.P.M.	229.00
P 4000 Lb.	8 F.P.M.	299.00

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Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

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HAM • BACON • LARD • SAUSAGE

**Sell HOG Casings at HIGHER EXPORT PRICES to
THE FOWLER CASING CO. LTD.**

8 Middle Street, West Smithfield

LONDON, E. C. 1, ENGLAND

(Cables: Effisco, London)

FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

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brands included at 44½¢; 2,000 May-June southern over-weight kips also sold at 41¢, with the branded over-weights included at 38½¢, the usual 2½¢ discount for brands.

Packer regular slunks last sold at \$2.25 for Mays but it is indicated higher will be asked on next offerings; hairless slunks have been quoted around \$1.10 for 16 in. and up, No. 2's half-price.

SHEEPSKINS.—Trading has been active on packer shearlings, with indications that not all the trading is coming to light. One packer sold a car of No. 1's this week at \$2.15; also two mixed cars, No. 1's at \$2.15, No. 2's at \$1.00, and No. 3's at 90¢. Total of four cars reported in other quarters in a range of \$2.00@2.25 for No. 1's, \$1.00@1.15 for No. 2's, and mostly 90¢ for No. 3's. Some special lots are indicated as having sold higher. Pickled skins are about unchanged around \$12.00@14.00 per doz. packer production, with demand and offerings light. Packer wool pelts are quoted around \$4.10 per cwt. liveweight basis last paid; some selling by interior Iowa packers scheduled for next week. Spring lambs range from \$2.75 per cwt. liveweight basis for western to \$2.25 for Texas and southern.

N. Y. HIDE FUTURES

MONDAY, JUNE 2, 1947				
	Open	High	Low	Close
June	20.00b	20.50	20.50	20.60b
Sept.	18.50b	18.00	18.55	18.70b
Dec.	17.50b	17.75	17.50	17.70b
Mar.	16.50b			16.75b
Closing 10 to 20 higher; Sales 25 lots.				
TUESDAY, JUNE 3, 1947				
June	20.65b	20.80	20.80	20.60b
Sept.	18.75b	18.80	18.72	18.73
Dec.	17.70b	17.85	17.74	17.75
Mar.	16.75b			16.75b
Closing 1 to 3 lower; Sales 58 lots.				
WEDNESDAY, JUNE 4, 1947				
June	20.50b	20.85	20.85	20.60b
Sept.	18.55b	19.00	18.65	18.65b
Dec.	17.60b	18.00	17.75	17.75b
Mar.	16.60b	16.90	16.90	16.80b
Closing 8 lower to 5 higher; Sales 40 lots.				
THURSDAY, JUNE 5, 1947				
June	20.30b	20.70	20.50	20.70b
Sept.	18.55b	18.80	18.80	18.80b
Dec.	17.60b	17.80	17.65	17.80b
Mar.	16.65b			16.80b
Closing 5 to 10 higher; Sales 21 lots.				
FRIDAY, JUNE 6, 1947				
June	20.50b	20.65	20.65	20.65
Sept.	18.75b	19.00	18.85	18.85
Dec.	17.85b	18.10	17.85	17.90
Mar.	17.10	17.10	17.10	16.95b
Closing 5 lower to 15 higher; Sales 64 lots.				

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 31, 1947, were 7,264,000 lbs.; previous week, 6,987,000 lbs.; for the corresponding week last year 3,882,000 lbs., January 1 to date 167,812,000 lbs., compared with 169,520,000 lbs. in the same period a year earlier. Shipments of hides from Chicago for the week ended May 31, 1947, were 5,759,000 lbs.; previous week 6,391,000 lbs.; same week last year, 2,622,000 lbs.; January 1 to date 224,274,000 lbs., compared with 93,129,000 a year ago.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended June 5, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@22	@22	@15½
Hvy. Tex. str.	@19	@19	@14½
Hvy. butt			
Brnd'd str.	@19	@19	@14½
Hvy. Col. str.	@18½	@18½	@14
Ex-light Tex. str.	@24	@24	@15
Brnd'd cows	@22	@22	@14½
Hvy. nat. cows	@23½	@22½	@15½
Lt. nat. cows	@26	@27	@15½
Nat. bulls	@17	@17	@12
Brnd'd bulls	@16	@16	@11
Calfskins	62½ @65	62½ @65	23½ @27
Kips, nat.	@47	@45	@20
Kips, brnd'd	@44½	@42½	@17½
Slunks, reg.	@3.25	@3.25	@1.10
Slunks, hris.	@1.10	@1.10	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	17½ @23	17½ @22	@15
Brnd'd all wts.	16½ @22	16½ @21	@14
Nat. bulls	14 @14½	14 @14½	@11½
Brnd'd bulls	13 @13½	13 @13½	@10½
Calfskins	50 @55	50 @55	20½ @23
Kips, nat.	36 @37		@18
Slunks, reg.	@3.00	@3.00	@1.10
Slunks, hris.	@1.00	@1.00	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	16½ @17½	16½ @17½	@15
Hvy. cows	16½ @17½	16½ @17½	@15
Bulls	16½ @17½	16½ @17½	@15
Extremes	16½ @17½	16½ @17½	@15
Bulls	12 @12½	12 @12½	@11½
Calfskins	38 @40	36 @38	16 @18
Kipskins	30 @32	25 @27	@16
Horsehides	7.00 @7.75	7.00 @8.00	6.50 @8.00

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Pkr. shearings	2.00 @2.25	2.00 @2.15	@2.15
Dry pelts	26½ @27	26½ @27	25 @26

FRIDAY'S CLOSINGS

Provisions

A generous supply of live hogs was registered at the Chicago yards during the week and average live hog prices worked upward only 10¢ for the period to close at \$22.35. As a result primal pork cuts displayed weakness. The 12/16 green skinned hams lost 1¢ during the week to sell at 51½¢ Friday. Green picnics, 8 and up, 2s included, lost ½¢@1¢ at 24¢. Green bellies and regular pork trimmings were steady, but 12 and down loins were 1¢ off at 50½¢.

Cottonseed Oil

Closing prices on cottonseed oil futures at New York Friday were: July 24.00b, 24.45ax; Sept. 21.00b, 21.25ax; Oct., 20.05b, 20.58ax; Dec. 18.25b, 18.55ax; Jan. 17.00b, 18.25ax; Mar. 16.50b, 18.00ax; May, 16.50b, 18.00ax. Sales were 6 lots.

Don't store ammonia in shipping cylinders. Charge it into the system and return the empty cylinders. Keep them at work for you.



SEASONING

We don't perform miracles, BUT:

we do manufacture a complete line of uniformly full-flavored sausage seasonings that work wonders for your sausage, loaves and specialty products. Seasoning and Dry Soluble Flavors made from the world's finest natural spices and spice oils come to you in pre-measured bags of standard convenient sizes to fit your individual needs. Sold also in bulk.

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**CONCENTRATED
SEASONINGS**
**NATURAL SPICE
SEASONINGS**

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Asmus Bros.
INCORPORATED
523 East Congress • Detroit 26, Mich.
IMPORTERS AND GRINDERS
OF PURE NATURAL SPICES
*Write for your generous trial-size bag TODAY

LIVESTOCK MARKETS *Weekly Review*

PACKERS' AVERAGE LIVESTOCK COST WAS HIGHER IN APRIL THAN DURING MARCH

Federally inspected packers paid out close to \$5,000,000 for livestock purchased during the month of April, according to data compiled by the U. S. Department of Agriculture.

This total was very little different than the total in the month of March, but was 78 per cent more than in the same month of 1946 and 66 per cent more than the five-year average for April.

The following table shows total packer expenditures for livestock during April, compared with April, 1946.

	April, 1947	April, 1946
Cattle	\$218,118,000	\$103,133,000
Calves	21,850,000	9,202,000
Hogs	223,798,000	140,610,000
Sheep and lambs	27,318,000	23,324,000
Total	\$491,084,000	\$276,470,000

The April total compares with a March total of \$497,814,000, consisting of \$215,811,000 for cattle, \$21,066,000 for calves, \$233,708,000 for hogs, and \$27,229,000 for sheep and lambs.

The average cost of livestock in April was higher for all cattle, slightly higher for steers, little changed for calves, sharply lower for hogs, and little changed for sheep and lambs, when compared with March, but continued to register high when compared with April, 1946, and with the five-year average. The average March cost was \$18.55 for cattle, \$21.57 for steers, \$19.79 for calves, \$27.09 for hogs and \$21.70 for sheep and lambs. Here is a table showing the average April cost, compared with April, 1946, along with percentage comparisons:

	Apr. 1947	Apr. 1946	Pct. of 5-yr. avg.	Pct. of Apr. 1946
Cattle	\$19.17	\$14.52	132	146
Steers	21.78	15.88	137	—
Calves	10.71	14.24	138	147
Hogs	24.33	14.72	165	171
Sheep & lambs	20.65	14.22	145	147

Total live weight of cattle and calves purchased in April ran 121 per cent of April, 1946, and 107 per cent of the five-year April average. The increase came from the continued high rate of slaughter of cattle and calves. The volume of hogs, and sheep and lambs slaughtered was well below the comparable month a year ago and the April five-year average. The following table shows the volume comparison for the periods plus percentage comparisons:

	Total live weight Apr. 1947 M lbs.	Apr. 1946 M lbs.	Pct. Apr. 1946	Pct. of 5-yr. avg.
Cattle	1,137,807	710,285	160	133
Calves	110,857	64,621	172	147
Hogs	919,846	955,234	96	86
Sheep and lambs	132,291	165,430	80	91
Total	2,300,801	1,895,569	121	107

The average live weight of cattle and steers slaughtered in April was below averages for April, 1946, but the average live weight of calves, hogs, and sheep and lambs killed ran higher than a year ago. Here is a table giving comparisons of the various classes for the corresponding periods:

	Apr. 1947	Apr. 1946
Cattle	945.7	993.6
Steers	939.1	995.2
Calves	163.4	145.2
Hogs	254.4	247.6
Sheep and lambs	100.1	95.3

Marketing of hogs at heavier weights continued to be reflected in the increased average dressing yield of lard per animal. Dressing yields of all classes of animals, on a percentage basis for April, 1947 and April, 1946, are shown in the following table:

	Apr. 1947	Apr. 1946
Cattle	54.6	55.8
Calves	56.5	58.2
Hogs	76.9	75.4
Sheep and lambs	46.1	46.0
Lard per 100 pounds	14.0	11.1
Lard per animal	35.6	27.4

¹Subtract 7.0 to obtain reported packer style avg.

Book Reviews

SCIENCE IN FARMING—Yearbook of the U. S. Department of Agriculture, 1094 pages, illustrated. For sale by Superintendent of Documents, Government Printing Office, Washington, D. C. Price \$2.00.

The new Yearbook of Agriculture 1943-1947, which answers thousands of questions about recent developments in farming and animal husbandry, is now ready for distribution. The Yearbook is the first published since 1942 and the latest in a line of similar volumes on farming that have been published annually since 1862.

The book includes 135 reports and 136 pages of pictures on research during the past few years on the breeding and feeding of livestock, animal diseases, poultry, genetics, plant growth, vegetables, field crops, plant diseases, trees and farm forestry, fertilizers, conservation, irrigation, soil amendments, insect pests and bees, new insecticides and fungicides, new uses for farm crops, dairy by-products, food, clothing, machines for various crops, storage, new uses of wood, farm practices, marketing, and the meanings of the new technology. The 158 contributors are technicians in the Department and laboratories throughout the country. They deal with discoveries made in nearly every state and several foreign countries.

Being a Congressional document, each member of Congress has an allotment of the new yearbook for free distribution. The Department of Agriculture has no copies for general distribution, and none for sale. Prospective purchasers of the Yearbook should send the money only to the Superintendent of Documents, not to the Department of Agriculture.



Your Guide
TO LIVESTOCK
BUYING EFFICIENCY

KENNETT-MURRAY
LIVESTOCK BUYING ORGANIZATION

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Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
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Order Buyer of Live Stock
L. H. McMURRAY
INDIANAPOLIS, INDIANA

Central
LIVESTOCK ORDER BUYING CO
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, June 1947, reported by the Production & Marketing Administration:

Quotations based on hard hogs. Nat. Stk. Yds. Chicago Kans. City Omaha St. Paul

HARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$21.00-23.00	\$22.00-23.00	\$.....	\$.....	\$.....
140-160 lbs.	23.00-24.00	22.50-23.50	23.25-24.25	24.00-24.40	24.25 only
160-180 lbs.	23.75-24.00	23.00-24.00	24.00-24.40	22.50-24.00	24.25 only
180-200 lbs.	23.75-24.00	23.50-24.00	24.25-24.50	23.75-24.25	24.25 only
200-220 lbs.	23.75-24.00	23.50-24.00	24.25-24.50	24.00-24.25	24.25 only
220-240 lbs.	23.75-24.00	23.50-24.00	24.25-24.50	24.00-24.25	24.25 only
240-260 lbs.	23.00-24.00	23.00-23.75	23.75-24.40	22.75-24.00	22.75-24.25
260-280 lbs.	21.50-23.50	21.75-23.25	22.25-24.00	21.75-23.00	21.25-23.00
280-300 lbs.	20.75-22.25	21.25-22.25	21.75-22.75	21.25-22.00	20.75-21.25
300-350 lbs.	20.25-21.50	20.50-21.50	21.50-22.00	20.50-21.50	20.25-20.75

Medium:	20.25-22.75	21.00-23.50	23.00-24.25	20.00-23.75	23.50-23.75
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HEIFERS:

Good and Choice:

250-300 lbs.	19.75-20.25	19.00-19.25	18.75-19.00	18.50-19.00	19.25 only
300-350 lbs.	19.75-20.25	18.75-19.25	18.75-19.00	18.50-19.00	19.25 only
350-400 lbs.	19.75-20.25	18.50-19.00	18.50-18.75	18.50-19.00	19.25 only
400-450 lbs.	19.75-20.25	18.25-18.75	18.50-18.75	18.50-19.00	19.25 only

Good:	19.25-20.00	17.75-18.50	18.50-18.75	18.50-19.00	19.00-19.25
Medium:	18.25-19.75	17.50-18.00	18.50-18.75	18.50-19.00	18.75-19.00

250-300 lbs.	17.25-19.25	16.00-18.00	18.25-18.50	18.00-18.50	17.75-18.25
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Heif. (Slaughter):

Medium and Good:	17.50-21.00	19.00-22.50			
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20-120 lbs.	17.50-21.00	19.00-22.50			
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LAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	25.00-26.50	25.25-26.50	25.00-26.50	24.50-26.00	25.50-27.00
900-1100 lbs.	25.75-26.75	26.00-27.25	25.75-27.00	25.00-26.50	26.00-27.50
1100-1300 lbs.	26.00-27.00	26.50-27.75	26.00-27.00	25.50-27.00	26.00-27.50
1300-1500 lbs.	26.25-27.25	26.75-27.75	26.25-27.25	25.75-27.00	26.00-27.50

STEERS, Good:

700-900 lbs.	23.00-25.00	24.00-25.25	22.00-25.50	23.00-24.75	23.25-26.00
900-1100 lbs.	23.50-25.75	24.25-26.00	23.00-26.00	23.50-25.25	23.25-26.00
1100-1300 lbs.	24.00-26.00	24.75-26.50	23.50-26.25	23.75-25.50	23.25-26.00
1300-1500 lbs.	24.00-26.25	25.00-26.75	24.00-26.25	23.75-25.50	23.25-26.00

STEERS, Medium:

700-1100 lbs.	19.50-23.50	20.00-24.25	18.75-23.25	19.00-23.50	18.50-23.25
1100-1300 lbs.	20.00-24.00	21.00-24.75	20.50-23.50	19.50-23.75	18.50-23.25

STEERS, Common:

700-1100 lbs.	15.50-19.50	16.00-21.00	15.25-18.75	14.50-19.25	16.00-18.50
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HEIFERS, Choice:

800-900 lbs.	24.50-26.00	24.75-25.75	24.50-25.75	24.00-25.25	24.75-26.00
900-1000 lbs.	25.00-26.50	25.00-26.00	25.00-26.00	24.25-25.50	24.75-26.00

HEIFERS, Good:

800-900 lbs.	22.50-24.50	23.75-24.75	21.75-24.50	22.00-24.25	22.25-24.75
900-1000 lbs.	23.00-25.00	23.75-25.00	22.25-25.00	22.25-24.50	22.25-24.75

HEIFERS, Medium:

700-900 lbs.	19.00-23.00	18.50-23.75	16.50-22.25	17.75-22.25	17.50-22.25
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HEIFERS, Common:

700-900 lbs.	15.00-19.00	15.00-18.50	14.50-16.50	14.50-17.75	15.00-17.50
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COWS (All Weights):

Good	17.00-18.50	18.50-21.00	16.25-19.00	17.00-19.50	16.50-18.50
Medium	14.50-17.00	15.50-18.50	14.50-16.25	14.50-17.00	15.00-16.50
Cut. & com.	11.50-14.50	11.75-15.50	12.25-14.50	11.25-14.50	12.00-15.00
Canv.	9.00-11.50	9.50-11.75	10.50-12.25	10.00-11.25	11.00-12.00

BULLS (Ylgs. Excl.), All Weights:

Beef, good	16.50-17.00	16.75-17.50	16.75-17.25	16.25-16.50	16.50-17.00
Savag.	16.00-16.50	16.75-17.50	16.50-17.00	16.00-16.50	16.50-17.00
Savag., med.	15.00-16.00	15.00-16.75	14.50-16.50	14.75-16.00	15.25-16.50
Savag., cut. & com.	12.00-15.00	13.00-15.00	11.50-14.50	13.00-14.75	13.00-15.25

VEALERS:

Good & choice	22.50-26.50	23.50-26.50	21.00-26.00	19.50-23.00	22.00-27.00
Com. & med.	13.50-22.50	13.50-23.50	11.50-21.00	13.00-19.50	14.00-22.00
Cull (75 lbs. up)	8.50-13.50	10.50-13.50	8.00-11.50	11.00-13.00	9.00-14.00

(ALVES (500 lbs. Down):

Good & choice	19.50-23.50	16.00-21.00	19.00-24.00	19.00-21.00	18.00-20.00
Com. & med.	12.50-19.50	12.00-16.00	12.00-19.00	13.00-19.00	14.00-18.00
Cull	9.00-12.50	10.00-12.00	9.00-12.00	11.00-13.00	10.00-14.00

LAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice	24.75-25.75	25.50-26.25	24.75-25.50	21.75-22.50	
Medium & good	21.50-24.50	22.00-25.25	20.50-24.50	18.25-21.50	
Common	18.50-21.00	19.00-22.75		16.00-18.00	

LAMBS (Shorn):

Good & choice	21.00-22.00	22.00-22.65	20.50-21.50	21.25-22.75	21.25-22.25
Medium & good	18.50-20.75	19.50-21.50	18.50-20.50	19.25-21.00	17.75-21.00
Common	16.00-18.25	16.00-18.50	16.50-18.25	17.00-19.25	

EWES:

Good & choice	6.75-7.50	7.50-8.50	7.50-8.50	7.50-8.25	7.00-8.00
Common & med.	5.50-6.50	5.50-7.50	6.00-7.75	5.75-7.50	5.50-6.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

Quotations on woolled basis.

H. L. SPARKS AND COMPANY



If it's hogs you want we can furnish a single deck or a train load. We sell stock pigs.

PURCHASING AGENTS FOR ALL CLASSES OF LIVESTOCK

NATIONAL STOCK YARDS, III. PHONE BRIDGE 6261
L. B. 518
BUSHNELL, ILL., AND OTHER POINTS



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ORIGINAL PHILADELPHIA SCRAPPLE

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Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL

Carlots

Barrel Lots

Wilmington Provision Company

Slaughtering of

CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE



Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

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Washington, D. C.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 14 centers for the week ended May 31, 1947.

CATTLE

	Week ended May 31	Prev. week	Cor.
Chicago†	18,198	20,296	3,578
Kansas City†	15,258	16,002	12,716
Omaha†	24,153	25,320	13,015
E. St. Louis†	9,160	10,719	2,102
St. Joseph†	6,861	8,032	1,768
Sioux City†	9,994	11,759	12,459
Wichita†	2,225	2,360	395
Philadelphia†	2,642	3,110	2,756
New York & Jersey City†	6,758	8,982	9,191
Okla. City†	6,482	5,114	1,135
Cincinnati†	3,901	5,177	3,901
Denver†	8,739	7,122	4,661
St. Paul†	13,156	16,421	4,445
Milwaukee†	3,037	4,247	2,110
Total	130,564	144,670	44,241

HOGS

Chicago†	22,659	31,637	14,476
Kansas City†	8,455	10,509	126,807
Omaha†	26,440	35,305	137,126
E. St. Louis†	28,892	35,102	48,507
St. Joseph†	10,019	16,480	16,946
Sioux City†	16,018	16,767	122,934
Wichita†	2,674	2,990	2,950
Philadelphia†	8,888	10,987	9,565
New York & Jersey City†	29,147	36,175	35,595
Okla. City†	7,913	7,497	5,167
Cincinnati†	11,941	15,926	8,895
Denver†	13,102	8,482	7,396
St. Paul†	18,759	20,711	13,171
Milwaukee†	2,877	3,997	2,661
Total	206,393	252,565	232,196

SHEEP

Chicago†	3,900	3,058	3,804
Kansas City†	15,202	14,758	11,926
Omaha†	13,131	16,729	17,181
E. St. Louis†	2,261	6,261	2,441
St. Joseph†	8,706	9,630	6,757
Sioux City†	6,400	6,305	14,344
Wichita†	4,710	1,308	4,536
Philadelphia†	1,778	2,778	2,967
New York & Jersey City†	31,693	40,584	14,246
Okla. City†	5,159	10,029	19,986
Cincinnati†	1,314	322	...
Denver†	5,828	3,887	5,823
St. Paul†	1,439	975	1,706
Milwaukee†	236	234	260
Total	104,916	116,918	85,986

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, June 3, 1947:

CATTLE:

Steers, gd.	\$24.50@26.00
Steers, med.	22.50@24.00
Bulls, sausage	14.50@17.00
Cows, com. & med.	14.00@16.50
Cows, cut. & can.	10.50@14.00

CALVES:

Vealers, gd. to ch.	\$24.00@28.50
Med.	19.00@24.00
Cull to com.	12.00@18.00

HOGS:

Gd. & ch.	\$24.00
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LAMBS:

Gd. & ch.	\$26.00
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Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended May 31, 1947:

	Cattle	Calves	Hogs*	Sheep
Salable	374	1,405	505	1,060
Total (incl. directs)	4,344	9,570	16,207	28,058

Previous week:

Salable	642	1,281	500	1,178
Total (incl. directs)	6,118	8,757	4,381	26,254

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., June 6.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, most butcher hogs were steady to 75c higher in the first few days of the week with some prices up as much as \$1.00 on weights over 300 lbs. The Thursday market was fairly active, and mostly 25c to 75c higher than Wednesday's average.

Hogs, good to choice:

160-180 lb.	\$21.50@22.00
180-240 lb.	23.50@24.00
240-330 lb.	21.25@22.75
300-360 lb.	20.25@22.25

Sows:

270-330 lb.	\$19.00@19.50
400-550 lb.	17.50@18.00

Receipts of hogs at Corn Belt markets for the week ended June 5 were:

	This week	Same wk. last yr.
May 31	36,000	23,000
June 2	32,500	23,000
June 3	50,000	19,000
June 4	24,000	14,000
June 5	18,000	14,200

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended May 31, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
May 31	236,000	283,000	191,000
May 24	206,000	331,000	214,000
1946	147,000	252,000	156,000
1945	203,000	259,000	454,000
1944	188,000	564,000	280,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
May 31	227,714
May 24	282,000
1946	222,000
1945	260,000
1944	447,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
May 31	167,492	189,850	108,775
May 24	180,000	233,000	167,000
1946	105,000	189,000	96,000
1945	148,000	171,000	241,000
1944	129,000	396,000	185,000

CANADIAN KILL

Inspected slaughter in Canada for week ended May 24, as reported by the Dominion Department of Agriculture:

CATTLE

	Week Ended May 24	Same Week Last Year
Western Canada	10,600	8,600
Eastern Canada	8,975	5,865
Total	19,584	14,515

HOGS

Western Canada	32,150	28,869
Eastern Canada	55,256	36,955
Total	87,445	70,613

SHEEP

Western Canada	1,888	1,780
Eastern Canada	1,032	2,684
Total	2,920	3,730

UM

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending May 31, 1947.....	10,207	1,989	2,035
	Week previous	15,089	2,184	2,376
	Same week year ago.....	3,053	670	292
COWS, carcass	Week ending May 31, 1947.....	1,410	1,093	1,230
	Week previous	17	1,349	1,481
	Same week year ago.....	407	846	245
BULLS, carcass	Week ending May 31, 1947.....	368	41	3
	Week previous	514	120	4
	Same week year ago.....	8	7	31
VEAL, carcass	Week ending May 31, 1947.....	11,752	897	925
	Week previous	14,447	998	998
	Same week year ago.....	4,055	294	100
LAMB, carcass	Week ending May 31, 1947.....	35,936	6,373	8,911
	Week previous	49,638	7,612	11,088
	Same week year ago.....	9,372	2,552	3,961
MUTTON, carcass	Week ending May 31, 1947.....	6,598	776	1,388
	Week previous	4,878	666	999
	Same week year ago.....	356	107	93
PORK CUTS, lbs.	Week ending May 31, 1947.....	1,546,944	893,715	1,071,628
	Week previous	2,153,976	890,181	932,850
	Same week year ago.....	669,671	133,067	82,917
BEEF CUTS, lbs.	Week ending May 31, 1947.....	58,230
	Week previous	188,324
	Same week year ago.....	75,260

LOCAL SLAUGHTERS

CATTLE, head	Week ending May 31, 1947.....	6,758	2,642	...
	Week previous	8,982	3,119	...
	Same week year ago.....	9,191	2,756	...
CALVES, head	Week ending May 31, 1947.....	9,536	2,750	...
	Week previous	12,968	2,982	...
	Same week year ago.....	5,933	1,540	...
HOGS, head	Week ending May 31, 1947.....	29,147	8,888	...
	Week previous	36,175	10,987	...
	Same week year ago.....	35,595	9,565	...
SHEEP, head	Week ending May 31, 1947.....	31,693	1,778	...
	Week previous	40,584	2,778	...
	Same week year ago.....	14,246	2,967	...

Country dressed product at New York totaled 3,891 veal, 8 hogs and 62 lambs in addition to that shown above. Previous week 5,183 veal, 8 hogs and 143 lambs. Same week last year: 1,004 veal, no hogs and 368 lambs.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended May 31, as reported by the USDA's Production and Marketing Administration, shows a decline for cattle, calves, hogs and sheep, due to the Memorial Day holiday.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	6,758	9,536	29,147	31,693
Baltimore, Philadelphia	4,270	2,082	18,118	18,118
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	10,659	5,066	48,879	4,879
Chicago, Elburn	20,465	9,425	38,516	11,602
St. Paul-Wis. Group ¹	21,387	24,292	71,630	6,000
St. Louis Area ²	13,429	10,882	64,926	10,882
St. Louis City	13,868	154	18,153	18,153
Omaha	21,848	584	35,697	20,465
Kansas City	12,649	5,479	32,596	21,387
Iowa and So. Minn. ³	16,754	4,062	135,186	25,621
SOUTHEAST				
.....	5,280	3,756	11,620	9,229
SOUTH CENTRAL WEST				
.....	21,962	7,720	41,160	11,602
ROCKY MOUNTAIN				
.....	7,178	604	10,346	4,879
PACIFIC				
.....	17,280	4,980	27,331	25,621
Grand Total	193,976	88,581	602,744	227,510
Total last week	215,789	100,313	636,843	258,350
Total same week 1946	69,544	44,032	372,517	200,360

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Minn. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mann City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas, ⁶Includes Beaver, Colo., Ogden and Salt Lake City, Utah, ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection in April, 1947—cattle 77.5, calves 69.4, hogs 74.8, sheep and lambs 80.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended May 29.....	1,505	635	3,494
Week ended May 23.....	1,677	446	2,134
Cor. week last year.....	350	242	2,734

FOR ADDITIONAL CLASSIFIED ADS SEE PAGE 53 OPPOSITE

POSITION WANTED

ACCOUNTANT-MANAGER: Seventeen years' experience. Know all packing house operations, costs, yields. Can departmentalize plant, set up cost system, handle sales and office. W-67, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Los Angeles: Expert in manufacture of sausages, loafs, etc., own formulas. 35 years old, 16 years experience locally and abroad. Wants position as superintendent in meat packing plant. W-72, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Curing Foreman: Working foreman, age 36, married, would like to make change after 34 years in one city. Have had over 20 years' experience in packing houses, mostly curing. References. W-78, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Experienced sales manager. Married. Early thirties. Wants position with independent packer or sausage maker. Midwest location preferred. W-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Saleswoman A No. 1. Experienced to sell wholesale and meat markets pork and manufactured meats in Northern Ohio. Ann Arnold, 5408 Bridge Ave., Cleveland, Ohio.

Expert sausage maker seeks connection in Chicago area. W-77, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Plant Manager and Provision Manager Wanted

A mid-western meat packer operating several packing houses is seeking the services of both an experienced plant manager and an experienced provision manager. Provision manager must have provision sales and plant operational experience. Top salary to the right men. Correspondence will be held strictly confidential. W-82, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Assistant to Sales Manager

Mid-western packer requires services of young man with selling experience in provisions, lamb, sausage and fresh pork, to assist sales manager in pork operations. Applicant must have good working knowledge of hog killing, cutting and processing, as well as ability to figure and analyze tests. State if presently employed; give age, marital status and salary expected. All replies held strictly confidential. W-64, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Young, energetic sausage and S. P. expert with executive ability wanted by modern, progressive, middle-west sausage, provision house. Ideal working conditions—a position with real future. Applications strictly confidential. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: 1 or 2 spice and seasoning salesmen who can deliver. Will be in line to become associated with or without putting up any money. Must show real business to attract interest in business. If you are a go-getter here is a chance. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Cattle Buyer

Well experienced, buying all types and grades cattle on a principal market. Must be able to furnish reliable references as to character and ability. Write in detail. Independent packer. W-84, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

CANNING FOREMAN: Man capable of handling new canning department. Experience in canning luncheon meat and polish style ham essential. Excellent opportunity for right man to get started in a new department. W-83, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Beef Kill Foreman

Experienced. Excellent job with independent mid-west packer. Write full details, references, salary expected. W-85, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

Wanted: The world's best sausage maker. Expense no object. Write, wire or phone. C. J. Bowers, Inc., 1200 W. 9th St., Cleveland, Ohio, Superior 3944.

PLANTS FOR SALE

Plant For Sale

Meat packing plant in heart of live stock country in central Illinois. Federal inspection. Capacity 800 cattle and 5000 hogs weekly. Also calf and lamb rail, 10 acres ground. Modern and completely equipped sausage room—smoke houses—dry rendered process for making lard—dry rendering equipment for tankage—two 200 H.P. new boilers, gas fired with oil standby—300 ton refrigeration—five trucks—stock pens cement floored, drained and roofed. Capacity of pens 400 cattle, 1800 hogs. Complete machine shop. All equipment and plant in first class shape. If interested address P-61, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois, for further particulars.

SAUSAGE MANUFACTURING and jobbing business with all up-to-date and modern equipment such as linker, Townsend skinner, etc. \$250,000 business in 1946 and planning to double the business. Over ten years of successful operation. Business includes three story building, three trucks and exclusive chain store outlets, and seven jobbing outlets. Present owner wants to retire. This business is located in the center of activity in northern New Jersey. P-59, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: State inspected beef and pork processing plant. Complete dry rendering. Killing 300 cattle, 500 hogs monthly. Have railroad facilities and located in hnb of the state of Washington. P-61, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE OR LEASE: Newly equipped, federally inspected slaughter house. Capacity 80 cattle daily. New coolers, capacity 250 cattle. Located 30 miles from New York. Cheap labor. Kosher slaughtering. Railroad siding. Holding pens for 200 cattle. Lease or sell very reasonable. P-60, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

EQUIPMENT WANTED

WANTED: One manual operated carton former machine for lard with one and two pound forms head, in good condition. Preferably a Peters machine. W-62, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

(Unpublished; set solid. Minimum 20 words \$4.00, additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed: \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

BUYER'S SPECIAL ON FINE SCALES

Scale—Toledo—Model #1821: 625 lb. capacity; dial 125x1/4; Portable.....	385.00
Scale—Fairbanks—4 Poster; Cap. 3000 lbs.; Cabinet dial; Platform 60"x12".....	725.00
Scale—Fairbanks—4 Poster; Cap. 8500 lbs.; Cabinet dial; Platform 60"x12".....	775.00
Scale—Kron—Floor type; 1000 lb. cap.; Dial 300x1/2; 30"x30" Platform.....	200.50
Scale—Challion—Meat Beam; 600 lb.; new.....	28.00
Scale—Toledo—Model #20861; Bench; 30 lb. cap.; Dial, tenth lb. graduation.....	190.00
Scale—Toledo—Speedway Over-Under; All Aluminum.....	75.00

We also have a large selection of Exact Weight and Detecogram over and under scales from 2 to 10 lb. cap. with and without scoops at nominal prices. All our scales are guaranteed.

All Scales Listed are available NOW for immediate delivery from our own warehouse. Wire, write, or phone. Your inquiry will have prompt attention.

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

LIST No. 2

FOR SALE: BEEF WASHERS. One reconditioned like new, light duty Curtis, high pressure, driven by 1 H.P., 1 ph., 60 cy., 110V motor, complete with one new 25 foot hose and gun. Price \$275.00 F.O.B. St. Louis.

Two reconditioned like new, heavy-duty Supreme units, each with 3 H.P., 3 ph., 60 cy., 220V motor; each with one new 25 foot hose and gun. Price \$325.00 each F.O.B. St. Louis.

DOHM & NELKE, Inc.

4718 W. Florissant Ave., St. Louis 15, Mo.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600# capacity, requires 40 HP. Jacketed trough; 1-Enterprise #106 Meat Grinder, belt driven, 3-Mechanical Dyes, 5'x12"; 1-Cast Iron 2000 gallon jacketed meat Kettle; 12-Stainless Jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum Jacketed Kettles, 30, 40, 60, 80, 100 gallon; 2-Albright-Nell 4x9' Lead Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-18 Park Row, New York City, N. Y.

FOR SALE: O'Connor fresh pork skinner, late model, complete with 1/2 HP, 3/60/220 motor. Capacity 400 to 600 pieces of fresh or smoked hams hourly. Excellent condition. Bargain at \$50.00 delivered anywhere in U.S. FR-504, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

For Sale: Globe Roto-cut, size 42 x 18, 200# capacity, equipped with jack-knife conveyor and unit, in excellent condition. We have outgrown this size machine. What do you offer? FR-80, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

For Sale: One meat grinder, Sanders 9800# beef, 12,000# pork capacity per hour, 20 H.P., 3 phase motor attached, complete. Will sacrifice. FR-75, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

For Sale: Buffalo 150# Stuffer. Good condition, \$900.00. Rozelegel Provision Co., 1700 S. Brazos, San Antonio, Texas.

FOR SALE: Silent cutter, Boss 250 pound capacity complete with motors. Excellent condition. Stadler Packing Co., Inc., Columbus, Indiana.

EQUIPMENT WANTED

Wanted: One 400# Buffalo Vacuum Mixer. Direct motor drive preferred. Interested in a 200# and 700# capacity also. Advise condition, age, serial number and lowest cash price. W-73, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Wanted: 200# Buffalo mixer, good shape, late model, complete with direct drive motor. Deming Packing Co., Deming, New Mexico.

EQUIPMENT FOR SALE

USED EQUIPMENT FOR SALE

Contents of modern meat plant, single lots or entire sets, some equipment new with nothing over two years old. Priced for quick sale.

U. S. Electric bacon slicer, latest model, large with conveyor, used about two weeks.

Pork scribe saw, electric, new.

Buffalo silent cutter #43B with 30HP 3 ph motor. Buffalo 1,000 lb. mixer and motor.

Electric meat saw (Do-All).

Three boning tables.

Boss hog killing outfit, jerkless hog hoist, Boss grate dehaiber, bench, scalding tub, sticking platform, gambrels, etc.

Mettle refrigerator with compressor attached, 24 ft. x 9 1/2 ft. x 7 1/2 ft. high, low temperature.

60 HP boiler, package unit, completely automatic with oil burner attached, used about 3 months.

5 x 5 Frick, ammonia compressor, with 30 HP motor, condenser receiver, etc.

586 ft. fan coils, used three months.

Large lot of natural and cellophane casings (unprinted). Large lot of spices, curing material, stockinnettes, etc. Many other items.

Chas. Abrams, 68 N. Second St.
Walnut 2-2218 - Phila. 6, Penna.

TRUCK REFRIGERATING UNITS: Thermo-King models CTA, completely automatic, self-contained Freon gas units each driven by a gasoline engine. Unit fits trailers having about 30' clear space above drivers' cab and fits through a 25' square hole near the ceiling in front end of trailer. Will maintain 35-40° temp. indefinitely in largest trailer (lower in smaller bodies) at only a few cents cost per hour for gas and oil. We have 4 brand-new units available and have good reason for not using ourselves.

FR-505, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

100-lb. Buffalo Stuffer. Late model. Very good condition. \$450. FR-74, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

BUSINESS OPPORTUNITIES

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,
P. O. Box 6669 Los Angeles 22, Calif.

Sales Representatives

Now contacting meat processors, canners and pickle manufacturers, can add substantially to present income by selling full line of sausage and meat curing materials and pickling products. Ohio and adjacent territories open. W-76, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGEMAKER: With many years of successful experience, wants to invest in a small packing plant and take active charge of sausage-making, ham and bacon curing dept. W-79, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CUSTOM SLAUGHTERERS: Wanted by newly built federally inspected slaughterhouse. Kosher killing, beef and veal. 2 1/2 hours from New York City. W-68, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Rendering and Lard Equipment

- 1-TRANSPORTER, (Blow Tank) NEW, original crates, #20 Yeoman-Globe, complete with valves, fittings, Stand, Compressor, Motor, and controls.....\$250.00
- 1-EXPELLER, BB, 20 HP GE motor, rewind, drag, magnetic separator, spare parts.....3500.00
- 1-EXPELLER, Anderson No. 1, with tempering apparatus, 15 HP motor, excel. cond., many new parts.....2500.00
- 1-HYDRAULIC PRESS, Thomas-Albright, 250 ton, 2 Steam Pumps, American Marsh, overhauled.....1575.90
- 1-HYDRAULIC PRESS, 700 ton, 4 column, 20" dia. piston, 20" curb, 3000# psi., excel. cond.....Bids Requested.
- 1-COOKER, Anco Laab, 5x12' rendering log, complete except for motors, guar. 1075.00
- 1-KETTLE, Globe #463, steam-jacketed, motor driven agitator, size 5.....765.00
- 1-LARD COOLER, Globe #466, jacketed, with motor driven agitator, size 2, without motor.....745.00
- 1-SETTLING TANK, Globe #468, size 4, 58.00
- 1-PUMP, Grease handling, Globe #470, type T, size 1-T, 1 HP motor, splash proof.....100.00
- 1-LARD KETTLE, Steam jacketed, 150 gal., with Agitator.....275.00

Sausage Equipment

- 1-VACUUM MIXER, 700# Globe, #313A, with motor, perfect condition.....1300.00
- 1-MIXER, Buffalo 1500#, 15 HP motor.....825.00
- 2-SAUSAGE STUFFERS, Globe 400#, complete with Harrington nozzle, Boss used only short time. Reduced to each.....1175.00
- Without Harrington filler, each.....1025.00
- 1-STUFFER, Randall 400#, excel. cond.....650.00
- 1-SAUSAGE STUFFER, Napier, 75# pressure, 1/2 HP motor and pump.....235.00
- 1-ICE CRUSHER, Little Giant #312 opening, 1/2 HP motor, extra new drum.....125.00

Killing Floor & Cutting Equipment

- 1-HOG DEHAIRER, Boss Jumbo, with Conveyor, Scalding tank, 550 hogs per hr., no motor.....3000.00
- 1-HOG, M&M, #15-CRSD, with 60 HP motor, 18"x30" hopper opening, Boss.....1850.00
- 1-HOG CUTTING TABLE, NEW, #165, with Boss Jr. Belly Roller, #162 Shoulder Knives; Moving top table, 34' overall, 42" wide galv. flights.....8000.00
- 1-Scribe SAW, NEW, never used, Best and Donovan.....300.00
- BEEF SHROUDS, NEW, (1000) Osnaburg, heavy duty, 90"x40", Each.....1.00

Curing and Smokehouse Equipment

- 1-BACON SLICER, U.S. Electric, large New style Stainless Steel conveyor, used 2 months.....2325.00
- 4-BACON BOXES, 34"x24"x18" high 850-400# cap., never used, like New. Ea.....21.00
- 8-BACON FORMING BOXES, Metal, (4) 9x22x20; (4) 8x22x20, Each.....10.00
- HAM MOLDS, (347) Monel metal, 12"x9"x 5", Ea.....7.50

Refrigeration Equipment

- 1-AMMONIA COMPRESSOR, Frick twin cyl., 10x10 Vertical, direct connected to 100 HP synchronous motor, complete, excel. cond.....6000.00
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- 1-AMMONIA COMPRESSOR, York 5 1/2x 5 1/2, complete, with 10 HP motor, starter & high side, double pipe condensers, 1/2"x2"x18".....1600.00
- 1-AMMONIA COMPRESSOR, York 6 1/2x 6 1/2, 15 HP motor, excellent condition.....1400.00

Miscellaneous Equipment

- 1-VACUUM PAX, Hammer Copper, 14"x 6 1/2" dia. manhole, over-flow tank, (2) 3" copper coils 60" and 42" dia. Complete, with condensating unit and Worthington vacuum pump, steam.....2000.00
- 2-MIXERS, NEW, Lightning, #RD-0153, dial 58525, PA frame, 3 HP motors, Ea. 295.00
- 1-HOIST, Robbins Myers, 1/2 ton, with motor.....185.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 52

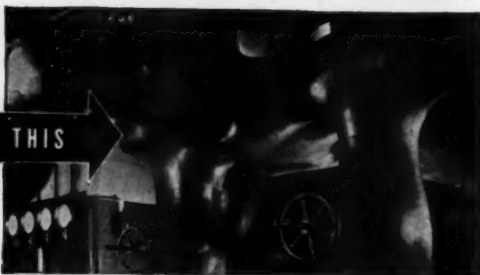
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● OZITE Standard Insulating Felt is 100% cattle hair...always resilient, always 100% efficient in cutting power costs, stopping heat losses, providing positive low temperature control. Write today for complete information contained in Bulletin #300.

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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Adler Company, The.....	42
Allbright-Nell Co., The.....	22
American Can Company.....	11
American Hair & Felt Company.....	54
Anchor Hocking Glass Corporation.....	3
Anderson, V. D., Company.....	18
Armour and Company.....	12
Asmus Bros. Incorporated.....	47
Barliant and Company.....	53
Cahn, Fred C., Inc.....	42
Central Livestock Order Buying Company.....	22
Chili Products Corp.....	46
Cincinnati Butchers Supply Co., The.....	46
City Ice & Fuel Company, The.....	31
Cohn, E. & Sons Inc.....	46
Corn Products Sales Company.....	10
Daniels Manufacturing Co.....	36
Diamond Crystal Salt Division General Foods Corporation.....	3
Diamond Iron Works, Inc.....	41
Dirigo Sales Corporation.....	43
Early & Moor, Inc.....	41
Erickson & Potts.....	49
Fearn Laboratories, Inc.....	21
Felin, John J. & Co., Inc.....	49
Fowler Casing Co., Ltd., The.....	46
French Oil Mill Machinery Company.....	45
Girdler Corporation, The.....	27
Gordon, J. M., Company.....	26
Griffith Laboratories, Inc., The.....	26
Grueskin, E. N., Co.....	49
Ham Boiler Corporation.....	41
Harris, Arthur.....	41
Heat Reclaimer Corp.....	37
Hunter Packing Company.....	50
Hygrade Food Products Corp.....	51
Ingersoll Steel Div., Borg-Warner Corp.....	8
International Salt Company, Inc.....	6
James, E. G., Company.....	34
Kahn's, E. Sons Co., The.....	51
Kaufman, William J.....	49
Kellogg, Spencer and Sons, Inc.....	37
Kennett-Murray & Co.....	48
Kold-Hold Manufacturing Co.....	31
Legg Packing Company, Inc., A. C.....	36
Levi, Berth. & Co., Inc.....	39
Link-Belt Company.....	7
Marvel Sausage Machines, Inc.....	28
Mayer, H. J. & Sons Co.....	32
McCormick & Company, Inc.....	42
McMurray, L. H.....	48
Menges, Lou, Organization Incorporated.....	41
Meyer, H. H., Packing Co., The.....	46
Mitts & Merrill.....	45
Niagara Blower Company.....	33
Omaha Packing Co.....	Fourth Cover
Peters Machinery Company.....	34
Pittsburgh-Corning Corporation.....	9
Pittsburgh-Erie Saw Corporation.....	33
Rath Packing Co.....	50
Reynolds Electric Co.....	43
Sayer & Co., Inc.....	34
Schaefer, Willibald, Company.....	44
Schlesinger, H.....	34
Schluderberg, Wm.—T. J. Kurlde Co.....	51
Simmons Dairy Products Ltd.....	41
Smith's, John E., Sons Company.....	Second Cover
Solvay Sales Corporation.....	43
Southeastern Live Stock Order Buyers.....	49
Sparks, Harry L. & Company.....	49
Specialty Manufacturers Sales Co.....	30
Standard Conveyor Co.....	40
Stange, Wm. J., Co.....	Third Cover
Stedman's Foundry & Machine Works.....	45
Steelcote Manufacturing Co.....	First Cover
Superior Packing Company.....	50
Tanglefoot Company, The.....	25
United Cork Companies.....	4
Vogt, F. G. & Sons, Inc.....	50
Wilmington Provision Co.....	50
Worcester Salt Co.....	50

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42
 22
 11
 54
 5
 18
 12
 47
 53
 42
 40
 40
 39
 31
 40
 10
 38
 41
 43
 41
 49
 21
 49
 46
 45
 27
 26
 26
 49
 41
 41
 37
 50
 51
 8
 6
 34
 51
 49
 37
 46
 31
 38
 39
 7
 28
 32
 42
 48
 41
 46
 43
 33
 over
 34
 9
 33
 50
 43
 34
 44
 34
 31
 41
 over
 43
 49
 49
 38
 40
 over
 45
 over
 58
 25
 4
 58
 50
 39
 guar-
 index.

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 under
 more
 s you
 offer

V
 H
 K
 U
 M
 7
 4
 7
 UN